

Zucchini and Black Bean Tacos

Makes 4 servings

Ingredients:

- Olive oil
- 2 zucchini, halved width-wise and then cut into thirds length-wise
- 1 small red onion, peeled and cut into 1/2-inch thick rounds
- Salt & pepper
- One 15 oz. can black beans, rinsed and drained
- 1 clove garlic, minced
- ½ tbsp. chili powder
- 1 tsp. cumin
- ¼ tsp. onion powder

For serving:

- 8 tortillas, preferably whole-wheat
- Tomatoes, chopped
- Grated Monterey jack cheese

Directions:

1. Heat a grill pan over medium heat; brush with olive oil. Place zucchini and red onion slices in the pan and brush the tops lightly with olive oil; sprinkle with salt and pepper. Grill 4-6 minutes per side, until just tender. Remove to a plate or cutting board to let cool slightly.
2. Meanwhile, combine black beans, garlic, chili powder, cumin, onion powder, and ¼ cup water in a skillet. Cook over medium-low heat until most of the liquid has evaporated, about 6 minutes.
3. Cut the zucchini and red onion into 1/2-inch pieces and add to the skillet with the black beans; cook one minute to heat through.
4. Warm the tortillas between two damp paper towels in the microwave, about 45-60 seconds. To serve, place some of the zucchini mixture down the center of each tortilla, and top with the fresh tomatoes and Monterey jack cheese.

Source: [Kristine's Kitchen](#) Original