

Rajas & Carrot Tacos with Beef & Chile con Queso

4 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 30 minutes**

Peeler Farms Ground Beef, thawed
Johnson's Backyard Garden Carrots, ends trimmed, peeled (optional)
Johnson's Backyard Garden Sweet Pepper, washed, stem and seeds discarded
Gundermann Acres Summer Squash, washed, ends trimmed
Farmhouse Kitchen Chile con Queso
Farmhouse Kitchen Cilantro Dressing, shaken or stirred well before use
El Milagro Flour Tortillas
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat the oven to 425°F degrees and adjust the oven rack to the middle position.

STEP 1 Prepare the vegetables. Create thin ribbons from the summer squash by shaving lengthwise using a vegetable peeler. The thickness of the ribbons may vary depending on the peeler. Alternatively, shave the squash into thin rounds using a sharp knife. Add the squash to a mixing bowl and set aside. Chop the carrots and peppers into large matchsticks, about 1/4" thick and 2" long. Add to a baking sheet and drizzle with 1-2 tbsp. oil and 1 tsp. salt and pepper. Toss to coat. Roast the carrots and peppers for 10-15 minutes until tender and lightly caramelized around the edges.

STEP 2 While the vegetables roast, add the chile con queso to a small saucepan and place over medium-low heat. Warm the queso through, stirring frequently to prevent scorching, about 5-7 minutes. Alternatively, transfer the chile con queso to a microwave safe bowl and warm in the microwave for 1-2 minutes, stirring every 30 seconds. Cover to keep warm until ready to serve.

STEP 3 Place a saute pan over medium-high heat. When the pan just begins to smoke, add 1 tbsp. oil, followed by the ground beef. Break the meat up with a wooden spoon or spatula. Season with 1 tsp. salt and pepper, and spread out in an even layer to help prevent steaming and encourage browning. Cook, stirring occasionally, until the meat is browned and no longer pink, about 7-9 minutes. Cover to keep warm until ready to serve.

STEP 4 Toast the tortillas in a dry pan over medium heat until they puff, lightly brown, and become pliable, about 15-20 seconds per side. Toss the squash ribbons with half of the cilantro dressing. Season with salt, pepper, and additional dressing to taste.

STEP 5 To serve, add the roasted carrots and peppers to the tortilla. Top with ground beef followed by a drizzle of chile con queso. Serve the tacos with a side of dressed squash ribbon salad or top your taco with the salad for a layer of bright, fresh flavor. Enjoy!