

Summer Squash and Shitake Tacos

- 3 medium summer squash (yellow squash, zucchini, etc.)
- 6 oz. shiitakes
- 4 oz. olive oil
- 4 garlic scapes (or 2 cloves garlic)
- 2 Tb oregano
- 2 Tb cumin
- 2 Tb chili powder
- ¼ c balsamic vinegar
- 6 kale leaves, de-stemmed
- 1 avocado or sour cream
- 1-2 tomatoes, finely chopped
- 2-4 scallions, finely chopped
- Tortillas

Quarter summer squash lengthwise, and slice into ½ inch chunks. Separate shiitake stems from heads, and finely chop the stems. Halve or quarter the heads, depending on size. Mix together oregano, cumin, and chili powder in a small bowl.

Heat a large skillet at a medium heat and, after a minute, add oil to generously coat. When oil seems watery, add the finely chopped Shitake mushroom stems along with the summer squash (it may spatter) and stir for 1 minute. Add chopped mushroom heads for 3 minutes and stir occasionally. Add half the garlic scapes, and cook 2 more minutes.

Add a heavy splash of balsamic and a light splash soy sauce. Cook until absorbed, roughly 3 minutes, then add half of the dry mixture, and turn the flame down to low. The goal is to coat the wet vegetables and mushrooms in the dry mixture without it sticking to the pan. A small amount of vinegar or wine can help with any stickiness. Cook for 3-5 minutes, scraping the bottom of the pan frequently with a wooden spoon. At this point, you should have spice coated vegetables - turn off the flame.

In a large bowl mix the other half of chopped garlic scapes or garlic cloves with the rest of the olive oil. Coat kale leaves in this mixture and place enough that will fit on a hot skillet or grill. Turn when necessary, until the whole leaves are crispy. Remove to cool, and cook the rest of the leaves the same way if needed. Slice into thick ribbons when

cooled. Heat tortillas and fill with summer squash and shiitakes. Top with kale and avocado or sour cream, chopped tomatoes, and scallions.