

veggie tacos with salsa ranch dressing

makes 4-6 tacos

2 Weight Watchers Plus Points Each

- 1 each sliced zucchini and yellow squash*
- Large onion, sliced
- Red, yellow, or orange bell pepper, sliced
- 1/2 teaspoon each chili powder and kosher salt
- 1/4 teaspoon freshly ground black pepper.
- 4 tablespoons Ranch dressing
- 2 tablespoon salsa
- Tortillas
- Choice of any or all: grated cheddar, shredded lettuce or spinach, sliced scallions, chopped tomatoes or cucumbers, cilantro for garnish
- Lime

In a large nonstick skillet (with or without cooking spray) heated over medium flame, place 2-3 cups sliced or chopped vegetables. A variety of vegetables is great; almost any will do. Here I sliced up into about 1-inch pieces a zucchini, a yellow squash, a large onion, and half a red bell pepper. Sprinkle the vegetables with chili powder, kosher salt and fresh ground black pepper and cook for 7 -9 minutes, until nearly tender. (Add a pinch of cayenne if you like things quite spicy.)

In a small bowl, mix together ranch dressing with salsa. Set aside.

When vegetables are almost done, heat tortillas (one at a time) in a second skillet and place them on a plate. Spoon vegetables into tortillas and top with 1/2 slice cheese, fresh spinach or lettuce, chopped scallions (green onions) or cucumbers, cherry tomatoes, and/or cilantro. Drizzle with salsa ranch dressing. Squeeze a little lime juice over the whole thing. Serve hot or at room temperature.

*Other options are mushrooms, chopped cauliflower, broccoli, or eggplant, etc.

Cook's Note: This is also a great way to use up leftover cooked vegetables or salad you've brought home from a restaurant. Just heat the vegetables and top with the salad. If this is your choice, do make these sweet tacos from scratch another time; they deserve their very own meal. **Want breakfast?** These are perfect and, if you'd like, you can add some scrambled eggs or scrambled egg whites.