



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Squash**

**Calabacita “Al Pastor” (Squash/Zucchini Al Pastor Style)**

**Ingredients:**

- 1 lb yellow squash and zucchini, cut into bite size pieces
- ½ cup pineapple juice
- 1 cup pineapple, diced
- 1 small onion, diced
- ½ cup achiote seeds
- 1 Tbs dried oregano
- 1 Tbs coriander seeds
- 1 tsp cumin seeds
- 4 cloves garlic
- ½ tsp cinnamon
- 2 Tbs white vinegar
- ½ tsp pepper
- Salt to taste
- 2 Tbs vegetable oil

**Directions:**

With a mortar and pestle, grind the achiote, coriander, and cumin seeds into a powder. Transfer the powder to a blender along with the garlic, cinnamon, oregano, pepper, vinegar, and pineapple juice.

Heat a cast iron griddle on high heat. Coat with vegetable oil. Sprinkle the squash, zucchini, pineapple, and onion lightly with salt and pepper. Sear the vegetables on the griddle on all sides then lower heat to medium. Pour the achiote paste over the vegetables. Toss the vegetables lightly so they are evenly coated with the paste. Cook for another 3-4 minutes or until vegetables are firm but tender when you pierce with a fork.

Serve in warm tortillas, topped with chopped cilantro, and queso fresco.