



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

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

### Ingredients

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

### Directions

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

Heat a cast iron griddle on high heat. Coat with vegetable oil. While the griddle is heating, sprinkle the squash, zucchini, pineapple, and onion lightly with salt and pepper. Sear the vegetables and pineapple, then lower heat to medium. Pour the achiote paste over the vegetables. Stir the vegetables gently so until evenly coated with the paste.

Cook for another 3-4 minutes. The vegetables should be firm but tender.

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