**BBQ Squash Tacos**

**Ingredients**

* 2 large spaghetti squash, halved, seeds removed
* 2 tablespoons coconut oil, divided
* 2 tablespoons cumin
* 2 large sweet onions, sliced
* 1 small head red cabbage, shredded
* 1 small jicama, julienned
* 1/4 cup apple cider vinegar
* Sea salt
* 1 roasted jalapeño pepper, chopped (optional)
* 1 can (32 ounces) organic whole, peeled tomatoes
* 1 cup barbecue sauce
* Pepper
* 12 6- or 8-inch corn tortillas
* 1 bunch cilantro
* 3 limes, wedged

**Directions**

1. Preheat oven to 375 degrees.
2. Rub squash flesh with 1 tablespoon coconut oil and sprinkle with cumin. Place face-down on a baking sheet and cook in the oven for 35 to 40 minutes until easily pierced with a fork.
3. Meanwhile, heat remaining 1 tablespoon coconut oil in a skillet over medium heat and sauté onions until translucent.
4. Mix cabbage and jicama in a bowl, and toss with apple cider vinegar and salt to taste. Set aside.
5. Add jalapeño, if using, to pan with onion. When the onion begins to brown, add tomatoes and barbecue sauce.
6. When spaghetti squash is ready, remove flesh with a fork to form “noodles.” Gently fold into sauce. Add salt and pepper to taste.
7. Spoon mixture onto warmed tortillas and top with cabbage slaw and cilantro. Serve with a wedge of lime.