Grilled Vegetable Tacos

2 red peppers, cut in half

2 corn on the cob, whole

1 red onion, sliced

2 zucchini, sliced into quarters

1 pint of cherry tomatoes

8 oz. of baby portobello mushrooms

3 limes, halved

3 Tablespoons olive oil

1 tsp. garlic powder

1 tsp. cumin

1 1/2 tsp. paprika

1 tsp. chili powder

1 tsp. fresh cilantro

1/2 tsp. salt

1/4 tsp. pepper

corn tortillas

4 avocado

Mix together garlic powder, cumin, paprika, chili powder, cilantro, salt, and pepper.

Add 2 T. oil and 1 1/2 T. spice mixture to a bowl with onion, zucchini, tomatoes and mushrooms.

Add 1 T. oil and remaining seasoning to bell pepper and corn.

Put all vegetables, and limes, on the grill and cook until slightly charred.

Remove vegetables from the grill and warm tortillas slightly.

Slice corn from cobs.

Assemble tacos.