



## Roasted Cauliflower Tacos

Prep Time: 20 min

Cook Time: 30 min

Serves: 4

### NUTRITION FACTS, PER SERVING:

334 Calories

18 g fat

754 mg sodium



### INGREDIENTS: **\*\* Items not included in kit**

#### PICKLED RED CABBAGE:

- 1 cup white vinegar
- 1 cup water\*\*
- 1 TB sugar\*\*
- 1 tsp salt\*\*
- 3 cups shredded red cabbage

#### CAULIFLOWER:

- 5 cups cauliflower florets (1 head)
- 2 TB olive oil\*\*
- Cauliflower Taco Blend ( 2 tsp chili powder, 1 tsp ground cumin, 1/2 tsp garlic powder, 1 tsp kosher salt)
- Red pepper flakes, use amount based on your desired heat preference
- 1/4 tsp ground black pepper\*\*
- Cooking spray\*\*

#### SAUCE:

- 2 avocados
- 1/2 cup plain Greek yogurt
- 1/4 cup fresh cilantro, chopped
- 1 lime, zested & juiced

#### TACOS:

- 12 corn tortillas
- 1/4 cup fresh cilantro, chopped

### DIRECTIONS:

1. **PICKLED RED CABBAGE:** Place the **vinegar, 1 cup water, 1 TB sugar, and 1 tsp salt** in a medium saucepan. Bring to a boil over medium-high heat, stirring occasionally to dissolve the sugar. Remove pan from heat and stir in the **cabbage** to submerge the cabbage as much as possible. Let it sit while you prepare the cauliflower, then drain the liquid and discard liquid before serving.
2. **CAULIFLOWER:** Preheat oven to 425 degrees. Spray a baking sheet/dish with **cooking spray**, set aside. Cut **cauliflower** into small 1 inch florets and remove any stems and place in a large bowl. Add **2 TB olive oil, Cauliflower Taco Blend, 1/4 tsp ground black pepper and red pepper flakes (use amount based on your heat preference)** and toss to combine. Spread cauliflower onto baking sheet/dish in a single layer. Roast until browned in spots, but still crisp-tender, about 20 minutes.
3. **SAUCE:** Scoop out the **avocado flesh** into a bowl and mash with a fork. Stir in **1/2 cup Greek yogurt, 1/4 cup chopped cilantro, 1/2 lime zested, and 1/2 lime juiced**, stir combine, adding more lime juice if desired, set aside.
4. Warm the **tortillas** by wrapping the stack of tortillas in damp paper towels then wrap in plastic wrap and place on a microwavable safe plate, microwave until warm and flexible 30-60 seconds OR warm on the stovetop by cooking 1 minute per side on medium high heat in a pan.
5. **TO SERVE:** To assemble the tacos spoon the **drained pickled cabbage and roasted cauliflower** into the **warmed tortillas** and top with **sauce** and remaining **chopped cilantro**.

*Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.*

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