

Cauliflower Tacos

Smoky & Spicy Roasted Cauliflower

Serves 4

Ingredients

1 small head cauliflower, cut into small pieces

1 teaspoon smoked paprika

Salt and pepper

1 tablespoon butter, melted

½ teaspoon cayenne pepper

Directions

1. Heat oven to 400°F. Layer cauliflower in large roasting pan. Drizzle with the butter and sprinkle with spices. Use your hands to mix everything well. Bake for 45 minutes or until the cauliflower is as crispy as you prefer.

Salsa

Makes 3 cups

Ingredients

2 cups tomatoes, chopped

1 jalapeno pepper, finely diced

¼ cup cilantro, finely chopped

½ medium onion, finely diced

1 lime, juiced

Salt and pepper

Directions

1. Mix all the ingredients together in a bowl. Taste to make sure there is enough salt and pepper. Optional add-ins: corn, black beans, mango, pineapple, and garlic.

Cauliflower Tacos

Serves 2-3

Ingredients

Roasted cauliflower

6 tortillas

½ cup cheese, grated

Salsa

Directions

1. Warm up the tortillas in the microwave for 20 to 30 seconds, or put them in a warm oven covered with a towel while you prepare everything else.

2. Place 2 to 3 tortillas on a plate and fill with a generous portion of roasted cauliflower.

3. Sprinkle the grated cheese over top and drizzle with a couple spoonfuls of salsa. Enjoy!