Cauliflower Tacos

Smoky & Spicy Roasted Cauliflower
Serves 4
Ingredients
1 small head cauliflower, cut into small pieces
1 teaspoon smoked paprika
Salt and 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
½ medium onion, finely diced
1 jalapeno pepper, finely diced
1 lime, juiced
¼ cup cilantro, finely chopped
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!