

DINNERLY



Roasted Cauliflower Tacos with Salsa, Guac & Sour Cream

 30-40min  2 Servings

Cauliflower has already proven itself to be the holy grail of versatile veggies, but we couldn't help putting it to the test one more time. And that test? So worth it. We dredged the cauli in a garlicky batter and baked it to crispy perfection, then wrapped it up in a warm tortilla with all the essential taco toppings. We've got you covered!

WHAT WE SEND

- 1 head cauliflower
- 2 plum tomatoes
- 1 lime
- 1 oz sour cream ²
- 6 (6-inch) flour tortillas ^{3,1}
- 2 (2 oz) guacamole

WHAT YOU NEED

- garlic
- ½ cup all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 45g, Carbs 77g, Protein 17g



1. Prep garlic & cauliflower

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

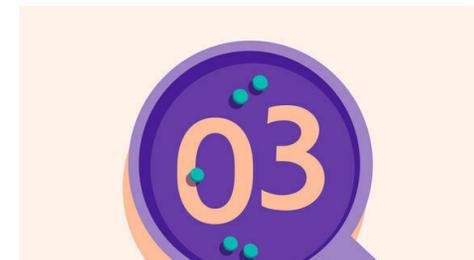
Finely chop **2 teaspoons garlic**.

Cut **cauliflower** into 1-inch florets.



2. Prep cauliflower batter

In a large bowl, combine **half of the chopped garlic**, **½ cup each of flour and water** and **¼ teaspoon salt**; season with **pepper**. Whisk until **batter** is smooth and drops from whisk in thick ribbons (add 2–3 more teaspoons water, if necessary). Add **cauliflower**; toss to coat.



3. Bake cauliflower

Carefully drizzle preheated baking sheet with **3 tablespoons oil**, then spread **cauliflower** into a single layer. Bake on upper oven rack until tender and bottom is browned and crisp, 20–25 minutes.



4. Prep salsa & crema

Meanwhile, coarsely chop **tomatoes**. Squeeze **1 tablespoon lime juice** into a medium bowl; cut any remaining lime into wedges. Add **chopped tomatoes**, **remaining garlic**, and **1 tablespoon oil** to bowl, tossing to combine; season to taste with **salt** and **pepper**.

In a small bowl, thin **sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon.



5. Warm tortillas & serve

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time; toast until warm and lightly browned in spots, about 30 seconds per side (or heat directly over a gas flame until lightly charred in spots, 5–10 seconds per side).

Fill **tortillas** with **cauliflower**, then top with **salsa**, **guacamole**, and **crema**. Serve with **any lime wedges** for squeezing over top. Enjoy!



6. Make it spicy!

Bring the heat and top your tacos with some pickled jalapeños or a dash of your favorite hot sauce.