



Baja-Style Cauliflower Tacos

with Pico de Gallo & Lime Crema



20-30min



2 Servings

Pico de gallo is a Mexican salsa made from chopped tomatoes, lime juice, and cilantro. It's the perfect fresh topping for these out-of-the-box vegetarian tacos, filled with lightly spiced, roasted cauliflower. A drizzle of smoky chipotle crema and a squeeze of lime complete the taco eating experience.

What we send

- 1 head cauliflower (use half)
- ¼ oz taco seasoning
- 2 plum tomatoes
- scallions
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas ¹
- 2 oz mayonnaise ^{3,6}
- ¼ oz chipotle chili powder

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 57g, Carbs 51g, Proteins 11g



1. Roast cauliflower

Preheat oven to 450°F with a rack in the upper third. Cut **half of the cauliflower** into ¾-inch florets (save remaining half for your own use). On a rimmed baking sheet, toss cauliflower with **all of the taco seasoning, 2 tablespoons oil**, and **a pinch each of salt and pepper**. Roast on upper oven rack until very browned and crisp, 15-20 minutes (watch closely as ovens vary).



4. Prep crema

In a small bowl, stir to combine **mayo** and **2 teaspoons chipotle chili powder** (or more depending on heat preference); thin with **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



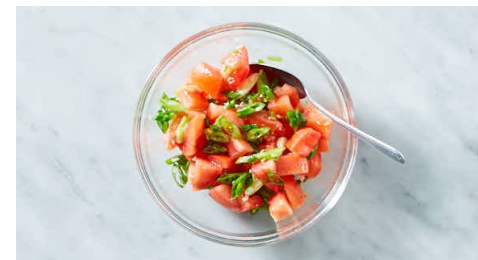
2. Prep ingredients

Meanwhile, cut **tomatoes** into ½-inch pieces. Trim **scallions**, then thinly slice about ¼ cup. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges.



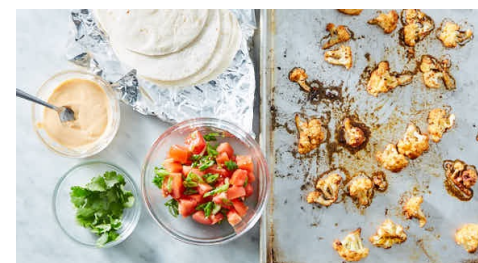
5. Warm tortillas

Heat a medium skillet over medium-high. Toast **tortillas**, 2 at a time, until warmed and lightly golden, about 30 seconds per side. Wrap in foil to keep warm.



3. Make pico de gallo

Whisk **2 tablespoons oil** into **lime juice**. Add **tomatoes, sliced scallions**, and **cilantro stems** and stir to combine. Season to taste with **salt** and **pepper**.



6. Assemble tacos & serve

Fill **tortillas** with **roasted cauliflower**. Top with **pico de gallo** and drizzle with **chipotle crema**. Garnish with **whole cilantro leaves**, and serve with **any lime wedges** for squeezing over. Enjoy!