MARLEY SPOON

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
- ½ lb plum tomatoes
- 1 oz scallions
- ¼ oz fresh cilantro
- 1 lime
- 2 oz mayonnaise [1,2]
- ¼ oz chipotle chili powder
- 6 (6-inch) flour tortillas [2,3]

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 57g, Carbs 51g, Protein 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).

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.

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**. Set pico de gallo aside until read to serve.

4. Make chipotle crema

In a small bowl, stir to combine **mayonnaise** and **2 teaspoons chipotle chili powder** (or more depending on heat preference). Thin crema with **1 teaspoon water** at a time as needed. Season to taste with **salt** and **pepper**. Set chipotle crema aside until ready to serve.

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 or a clean kitchen towel to keep warm.

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!