



Vegan Tex-Mex Cauliflower Bowl

with Cilantro-Lime Cashew Crema



45min



2 Servings

Cauliflower once again proves its versatility in this 2-for-1 cauliflower showcase! Roast up florets with Tex-Mex spice for a smoky, spicy veggie moment, then steam up a few pieces and blend with cashews, lime juice, cilantro, and garlic powder for the creamiest, dreamiest vegan crema. Pile it all up on lime-scented rice and beans and finish it off with charred corn and marinated tomatoes.

What we send

- 1 head cauliflower
- ¼ oz Tex-Mex spice blend
- 15 oz can black beans
- 5 oz jasmine rice
- 1 lime
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 oz salted cashews ¹⁵
- ¼ oz granulated garlic
- 2½ oz corn

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- small saucepan
- blender

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 26g, Carbs 111g, Protein 23g



1. Roast cauliflower

Preheat oven to 450°F with a rack in the top position.

Trim stem ends from **cauliflower**; cut into 1-inch florets. Transfer 4-5 florets (about ¼ cup) to a small microwave-safe bowl; set aside for step 3.

On a rimmed baking sheet, toss **cauliflower** with **tex-mex spice blend** and **a generous drizzle of oil**; season with **salt** and **pepper**. Roast on upper oven rack for 20-25 minutes.



4. Make cashew crema

Squeeze **juice from half of the lime** into a blender; cut remaining lime into wedges. To blender, add **steamed cauliflower with water, cashews, ¼ teaspoon garlic powder, half of the cilantro leaves, 2 tablespoons oil, and a pinch of salt**. Blend on high until smooth; scrape down sides and add additional water as needed. Transfer **crema** to a small bowl; season to taste with **salt**.



2. Cook rice & add beans

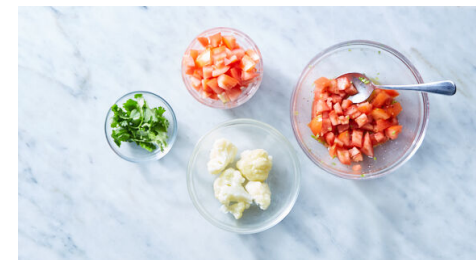
Drain and rinse **black beans**. In a small saucepan, combine **rice, 1¼ cups water, and ½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes.

When finished cooking, zest **½ of lime** into saucepan with rice. Add **beans** and stir to combine. Cover and set aside until ready to serve.



5. Roast corn

When **cauliflower** has roasted for 20-25 minutes, remove baking sheet from oven. Gently toss cauliflower and push to one side of baking sheet. Add **corn** to open side; toss with **a drizzle of oil** and season with **salt** and **pepper**. Return baking sheet to oven and roast until cauliflower and corn are tender and well charred in spots, 10-15 minutes.



3. Prep ingredients

Add **3 tablespoons water** to bowl with **cauliflower**. Microwave on high until very tender, 2-5 minutes. Let cool.

Cut **tomatoes** into ½-inch pieces. Tear **cilantro leaves** from stems, keeping both separate. Finely chop **stems**.

In a small bowl, combine **cilantro stems, tomatoes, 1 teaspoon oil, and a pinch each of salt, pepper, and sugar**; set aside until step 6.



6. Serve

Serve **rice & beans** in bowls. Top with **cauliflower, corn, and marinated tomatoes** in sections. Drizzle with **cashew crema** and sprinkle with **remaining cilantro leaves**. Pass **lime wedges** for squeezing. Enjoy!