

# Cauliflower Taco's with Zesty Cabbage Slaw

SERVINGS  
3-4

PREP TIME  
10 MIN

COOK TIME  
30 MIN

TOTAL TIME  
40 MIN

*These bold and flavorful tacos are packed with roasted cauliflower and a zesty cabbage slaw. They're the perfect way to satisfy your taco cravings without all the guilt.*



**ORGANIZING**  
a Plant Based Life.com

## Ingredients

## Directions

1

- Head of Cauliflower
- 3 T Olive Oil
- 2 T Taco Seasoning
- ½ tsp Onion Powder
- ½ tsp Garlic Powder
- 1 T Lemon Juice
- **OPTIONAL:** 1 Can Black Beans

### PREPARE CAULIFLOWER FLORETS

- Preheat oven to 400°.
- Cut cauliflower into bite size florets and rinse thoroughly. *No need to dry, some water retention is good to adhere spices.*
- Add oil, spices, and lemon juice. Mix well.
- **Optional:** Add can of drained and rinsed black beans to mixture.
- Place onto a parchment lined cookie sheet and bake for 30 minutes, turning once. You may need a little more time or optionally finish for 1-2 minutes under broiler.

2

- ¼ C Olive Oil
- Juice of 2 Limes (+/- ¼ cup)
- 1 T Sugar
- 1 T Apple Cider Vinegar
- ½ tsp Salt
- ¼ tsp Garlic Powder
- ¼ tsp Cumin
- ¼ tsp Pepper

### PREPARE CABBAGE SLAW DRESSING

- Combine all ingredients in a sealed container or glass jar and shake well, until combined.
- Allow to sit 1 minute, taste and adjust seasonings as needed. May likely need more salt to taste.

3

- 1 Bag Tri Color Cabbage Slaw (approx 16 oz)
- ¼ to ½ Red Onion
- OPTIONAL:**
- ½ Bunch Cilantro (+/- ¼ cup)

### PREPARE CABBAGE SLAW BASE

- Add cabbage to medium bowl.
- Slice onion into very thin slices and add to bowl.
- If desired, wash & remove cilantro from stems, and chop into thin ribbons. Add to bowl.
- Shake dressing again and add to slaw. Combine well and allow to sit for about 15 minutes to incorporate. Taste and add salt/pepper to taste.

4

- 8 6" Corn **OR** Flour Tortillas

### PREPARE TORTILLAS

- Heat tortillas as desired: On stovetop to slightly brown both sides **OR** foil wrapped in oven for about 15 minutes.

## SERVE

Place desired amount of cauliflower florets in tortillas and top with zesty cabbage slaw. Serve immediately.