

Cauliflower Tacos

From – *Thug Kitchen*

For the tacos:

1 head cauliflower
3/4 cup beer
1/4 cup vegetable broth
1 Tbsp lime juice
1 ½ tsp tamari or soy sauce
1 ½ Tbsp chipotle hot sauce
1 to 2 garlic cloves, sliced
1 ½ tsp chili powder
1 tsp smoked paprika, ¼ tsp ground cumin, ¼ tsp garlic powder, pinch of salt
1 Tbsp olive oil
1/2 yellow onion, chopped
6 corn tortillas, 1 avocado, sliced and Salsa, for serving

For the slaw:

½ head of green cabbage
1 small carrot
2 Tbsp lime juice
2 Tbsp rice vinegar
1 tsp olive oil
1/8 tsp salt
1/3 cup cilantro, chopped

- **To make the slaw:** Cut the cabbage into thin strips no longer than 2 inches. Chop the carrot into thin matchsticks of the same length. In a small bowl, mix together the lime juice, vinegar, oil, and salt. Add the dressing right before you are going to eat and toss well. Fold in the cilantro just before serving.
- **To make the tacos:** Preheat oven to 400°F. Chop the cauliflower into small florets no bigger than a quarter.
- In a saucepan over medium heat, warm the beer, broth, lime juice, tamari, hot sauce, and garlic. Add the cauliflower, and simmer for about 1 1/2 minutes. Drain.
- Toss the spices, salt, and olive oil together in a large bowl. Add the cauliflower and onion, and stir till coated. Dump it on a rimmed baking sheet, and bake until browned, stirring halfway, about 20 minutes.
- To assemble the tacos, warm the tortillas in the oven or microwave for a minute, and then pile them high with the cauliflower filling, slices of avocado, some of the slaw, and plenty of salsa.



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