



Baja-Style Cauliflower Tacos

with Pico de Gallo & Lime Crema



20-30min



2 Servings

Pico de gallo is a fresh Mexican salsa made from chopped tomatoes, citrusy lime juice, and cilantro.

What we send

- cauliflower
- fresh cilantro
- taco seasoning
- plum tomatoes
- scallions
- lime

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium skillet
- rimmed baking sheet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 790.0kcal, Fat 50.0g, Proteins 15.0g, Carbs 75.0g



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 **2¼ teaspoons taco seasoning, 2 tablespoons oil, and a pinch each salt and pepper**. Roast on upper oven rack until very browned and crisp, 15-20 minutes.



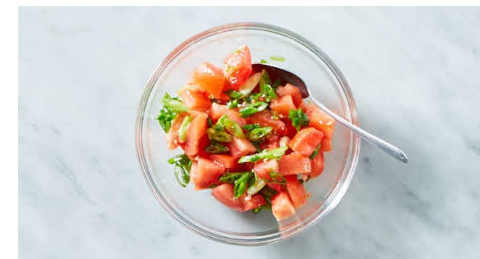
4. Make crema

In a small bowl, stir together **all of the chipotle mayo and sour cream**. Add water as needed, 1 teaspoon at a time, to make a thinner sauce. Season to taste with **salt and pepper**.



2. Prep ingredients

While cauliflower roasts, cut **tomatoes** into ½-inch pieces. Trim ends from **scallions**, then thinly slice. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Squeeze **1 tablespoon lime juice**. Cut any remaining lime into wedges.



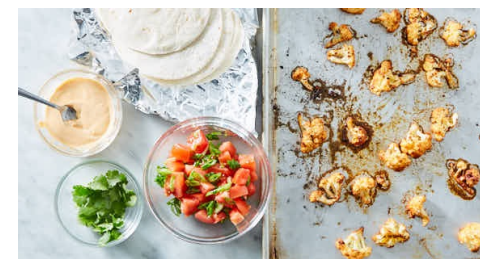
3. Make salsa

In a medium bowl, whisk together **lime juice** and **2 tablespoons oil**. Add **tomatoes, scallions, and cilantro stems**. Stir to combine. Season to taste with **salt and pepper**.



5. Warm tortillas

Heat a large skillet over medium-high. Cook **tortillas**, two at a time, until warmed and lightly golden, about 30 seconds on each side. Wrap in foil to keep warm.



6. Assemble tacos & serve

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