

# Vegan Cauliflower Tacos\*

Crispy and flavorful cauliflower tacos topped with a tangy slaw and creamy avocado sauce, perfect for a delicious and satisfying meal.

**PREP TIME:** 20 minutes

**TOTAL TIME:** 50 minutes

**COOK TIME:** 30 minutes

1 lg Cauliflower (cut into florets)  
2 T Olive Oil  
1 † Ground Cumin  
1 † Chili Powder

½ † Smoked Paprika  
Salt and Pepper to taste  
1 T Adagio Fiesta Blend Tea (ground)  
8 Small Tortillas

## **SLAW:**

2 C Red Cabbage (shredded)  
1 lg Carrot (shredded)  
1/4 C Fresh Cilantro (chopped)

2 T Lime Juice  
1 T Olive Oil  
Salt to taste

## **AVOCADO SAUCE:**

2 lg Avocados  
1/4 C Fresh Cilantro (chopped)  
2 T Lime Juice

1 clove Garlic (minced)  
Salt to taste  
Water (to thin, if needed)

**PREPARE THE CAULIFLOWER:** Preheat the oven to 400°F. Toss the cauliflower florets with olive oil, ground cumin, chili powder, smoked paprika, salt, pepper, and ground Adagio Fiesta Blend Tea. Spread on a baking sheet and roast for 25-30 minutes, until crispy and tender.

**PREPARE THE SLAW:** In a bowl, combine the shredded red cabbage, carrot, cilantro, lime juice, olive oil, and salt. Toss to combine.

**PREPARE THE AVOCADO SAUCE:** In a blender, combine the avocados, cilantro, lime juice, garlic, salt, and water. Blend until smooth and creamy.

**ASSEMBLE THE TACOS:** Warm the tortillas. Fill each tortilla with roasted cauliflower, slaw, and a drizzle of avocado sauce. Serve immediately.

**NOTE:** These vegan cauliflower tacos can be stored in the refrigerator for up to 3 days.