



Chipotle-Lime Cauliflower Tacos



Prep
20 m

Ready In
40 m

Recipe By: Carolyn Malcoun

"In this vegetarian taco recipe, cauliflower is tossed with a smoky-tangy sauce made with honey, lime juice and chipotles in adobo sauce before being roasted. Serve with more hot sauce, if desired."

Ingredients

- ¼ cup lime juice (from about 2 limes)
- 1-2 tablespoons chopped chipotles in adobo sauce (see Tips)
- 1 tablespoon honey
- 2 cloves garlic
- ½ teaspoon salt
- 1 small head cauliflower (see Tips), cut into bite-size pieces
- 1 small red onion, halved and thinly sliced
- 1 (15 ounce) can refried black beans, warmed
- 8 corn tortillas, warmed
- ½ cup crumbled queso fresco or feta cheese
- Sliced red cabbage, fresh cilantro, guacamole, jalapeño slices and/or lime wedges for serving

Directions

- 1 Preheat oven to 450°F. Line a large rimmed baking sheet with foil.
- 2 Combine lime juice, chipotles to taste, honey, garlic and salt in a blender. Process until mostly smooth. Place cauliflower in a large bowl, add the sauce and stir to coat. Transfer to the prepared baking sheet. Sprinkle onion on top.
- 3 Roast, stirring once, until the cauliflower is tender and browned in spots, 18 to 20 minutes.
- 4 Serve the vegetables and beans in tortillas, topped with cheese and garnished with cabbage, cilantro, guacamole, jalapeños and/or lime wedges.

Tips: Look for small cans of smoked chipotle peppers in adobo sauce near other Mexican ingredients in well-stocked supermarkets. Once opened, refrigerate for up to 2 weeks or freeze for up to 6 months.

To prep cauliflower: Remove any outer leaves. Cut off the stem. Turn head upside down and, holding the knife at a 45-degree angle, slice around the stem to remove the core from center of head. Cut the head into large florets. Then, cut or slice florets to desired sizes.