



CAULIFLOWER TAHINI TACOS

INGREDIENTS

- 2 small heads cauliflower (chopped)
- 2-4 tbsp avocado or coconut oil (if avoiding oil, omit or substitute with water)
- 3 tsp ground cumin
- 2 tsp pepper
- 2 tsp smoked paprika
- 1 tsp Himalayan salt

Cauliflower

- 1/2 cup tahini
- 1/4 cup olive oil
- 1/4 cup lime juice
- 3 chipotle peppers
- 2 cloves garlic
- 1/4 cup cilantro leaves
- 1/4 cup green onions (chopped)
- 3/4 tsp Himalayan salt
- 1/2 cup water

Tahini Sauce



TOPPING IDEAS

- Lime juice
- Cilantro
- Cabbage
- Pepitas

DIRECTIONS

1. Preheat oven to 400 degrees and add cauliflower to 2 large baking sheets. Add oil (or water substitute), cumin, paprika, salt. Toss to combine and roast on the bottom rack for 20-25 minutes or until golden brown and tender.
2. Prepare tahini sauce while roasting cauliflower by mixing all **Tahini Sauce** ingredients in a food processor.
3. To serve, warm tortillas. Add 1-2 tbsp of the tahini sauce and a generous portion of cauliflower.

HEALTH BENEFITS

- Cauliflower is a good source of fiber and may help prevent cancer.