



FAST. EASY. FRESH.

ROASTED CHICKPEA AND CAULIFLOWER TACOS WITH CILATRO-LIME CREMA

1. Preheat your oven to 425°F. Wash your **cauliflower** and then cut it into bite-sized florets. Drain and rinse your **chickpeas**.

2. In a large bowl, whisk together the **chili powder, garlic powder, onion powder, cumin (Taco spices), salt,** juice from one of your **limes, olive oil,** and 2 Tbsp. water. Stir in the **chickpeas** and **cauliflower florets** until evenly coated.

3. Spread the chickpeas and cauliflower in a single layer on a large, parchment-lined baking sheet. Transfer to the preheated oven and roast for 25-30 minutes, stirring occasionally, until the chickpeas are slightly crispy and the cauliflower is tender.

4. Meanwhile, make your crema. Stir together the **yogurt** and the juice from your other **lime**. Chop your **cilantro**, and add almost all of it to the yogurt. Stir, and season with **salt** and **pepper** to taste.

5. Heat your **tortillas** in a dry pan over high heat for about 1 minute per side, or until they begin to brown and char slightly. De-seed the **jalapenos** and thinly slice them (or keep the seeds in if you like things spicy).

6. To serve, spoon the cauliflower and chickpea mixture onto each tortilla then top with the **sliced red cabbage, jalapeno slices,** and remaining cilantro. Drizzle the cilantro lime crema over top to finish. Enjoy!



Ingredients (4 Person Serving – 659 Calories Per Serving)

Chili Powder	4 tsp.	Cauliflower	1 Head
Ground Cumin	2 tsp.	Sliced Red Cabbage	140 g
Garlic Powder	1 tsp.	Jalapenos	2
Onion Powder	1 tsp.	Cilantro	Small Bunch
Salt	1 ½ tsp.	Plain Yogurt	1 Cup
Limes	2	Flour Tortillas	12
Olive Oil	2 Tbsp.	Salt and Pepper	To taste
Chickpeas	1 540 ml Can		

35 Minute Cook Time!