



Roasted Cauliflower Tacos

Mix up your meals with this delicious vegetarian take on tacos!

This recipe serves 3-4.

INGREDIENTS

- 1 small cauliflower, cut into florets
- 1 pound red cabbage, thinly sliced
- 1/4 cup extra virgin olive oil
- 1 tsp kosher salt
- 1 tsp ground cumin
- 1 tsp ground coriander

For Serving:

- 12 tortillas, warmed in oven
- Thinly sliced radishes, optional
- Sliced serrano peppers, optional
- Sliced avocado, optional
- Cilantro, optional
- Shredded cheese, optional

DIRECTIONS

- Preheat oven to 400 degrees.
- Place cauliflower and cabbage in a large bowl. Drizzle with olive oil and add the cumin, coriander, and salt. Mix well. Spread evenly onto large sheet pan.
- Roast approximately 45 minutes. Stir 15 minutes, until the vegetables are softened and lightly browned.
- Serve immediately with the optional toppings.