



# Chipotle-Roasted Cauliflower Tacos












with Feta, Avocado and DIY Pickled Shallots

**VEGGIE** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Cauliflower, florets
-  Flour Tortillas
-  Mexican Seasoning
-  Chipotle Powder
-  Avocado
-  Spring Mix
-  Shallot
-  White Wine Vinegar
-  Lime
-  Cilantro
-  Feta Cheese

**HELLO FETA**

*This crumbly cheese adds a salty, creamy punch to any taco!*

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Heat Guide for Step 1:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

### Bust Out

Baking Sheet, Measuring Spoons, Strainer, Aluminum Foil, Parchment Paper, 2 Small Bowls, Whisk, Large Non-Stick Pan, Large Bowl

### Ingredients

	2 Person	4 Person
Cauliflower, florets	285 g	570 g
Flour Tortillas	6	12
Mexican Seasoning	1 tbsp	2 tbsp
Chipotle Powder 🌶️	1 tsp	1 tsp
Avocado	1	2
Spring Mix	56 g	113 g
Shallot	50 g	100 g
White Wine Vinegar	2 tbsp	4 tbsp
Lime	1	2
Cilantro	7 g	14 g
Feta Cheese	28 g	56 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1. ROAST CAULIFLOWER

Cut **cauliflower** into bite-sized pieces, then add to a parchment-lined baking sheet. Toss with **1 tbsp oil** (dbl for 4 ppl), then the **Mexican Seasoning** and **¼ tsp chipotle powder**. (**NOTE:** Reference the Heat Guide.) Season with **salt** and **pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown, 18-20 min.



## 4. WARM TORTILLAS

While the **shallots** cool, wrap the **tortillas** in foil and place on the **top** rack of the oven to warm for 4-5 min (skip this step if you don't want to warm the tortillas). (**NOTE:** For 4 ppl, divide the tortillas into two stacks and wrap each stack with foil.)



## 2. PREP

While the **cauliflower** roasts, peel, then thinly slice the **shallot** into ¼-inch slices. Juice the **lime**. Peel the **avocado**, then cut into ½-inch pieces. Roughly chop the **cilantro**. Add **half the avocado** to a small bowl and roughly mash with a fork. Stir in **half the cilantro** and **half the lime juice**. Season with **salt** and **pepper**.



## 5. MAKE SALAD

Strain the **shallot** pickling liquid into a large bowl. Whisk in **1 tbsp oil** (dbl for 4 ppl). Season with **pepper**. Toss in the **spring mix** and **remaining avocado**. Set aside.



## 3. PICKLE SHALLOTS

Heat a large non-stick pan over medium heat. When hot, add the **shallots**, **remaining lime juice**, **vinegar**, **1 tbsp water** and **1 tsp sugar** (dbl both for 4 ppl). Cook, stirring, until **shallots** are tender-crisp, 3-4 min. Transfer **pickled shallots**, along with the **liquid**, to another small bowl and set aside in the fridge.



## 6. FINISH AND SERVE

Divide the **mashed avocado** between **tortillas** and top with the **chipotle-roasted cauliflower**. Sprinkle over the **remaining cilantro** and **feta**. Top with the **DIY pickled shallots**. Serve with the **salad** on the side.

# Dinner Solved!