



# BUFFALO CAULIFLOWER TACOS

with Tangy-Sweet Slaw

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



10 oz | 20 oz  
Cauliflower Florets



4 oz | 8 oz  
Coleslaw Mix



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



5 tsp | 5 tsp  
White Wine Vinegar



2 | 4  
Frank's Hot  
Sauce



2 tsp | 4 tsp  
Hot Sauce



82 g | 164 g  
Tempura Batter Mix  
Contains: Eggs, Milk,  
Wheat



¼ oz | ½ oz  
Frank's Seasoning  
Blend



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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HELLO

### TEMPURA BATTER MIX

Combine this mix with water to give cauliflower a crisp, light-as-air coating.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 910





## FRY, FRY AGAIN

In step 5, you'll be shallow-frying your battered cauliflower.

To test and make sure the oil is hot enough between batches, add a drop of batter on its own.

If it sizzles immediately, that's your green light to start cooking.

If not, wait about 15 seconds, then try again.

## BUST OUT

- 3 Medium bowls
- Large pan
- Whisk
- Slotted spoon
- Paper towels
- Kosher salt
- Black pepper
- Sugar (½ tsp | ¾ tsp)
- Cooking oil (for frying)
- Butter (3 TBSP | 6 TBSP)  
Contains: Milk

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### 1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Cut **cauliflower florets** into 1-inch pieces.



### 2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **mayonnaise**, **1½ tsp vinegar** (3 tsp for 4 servings), **¼ tsp sugar** (½ tsp for 4), and a **pinch of salt and pepper**. (Save remaining vinegar for another use.)



### 3 MAKE SAUCE

- In a second medium microwave-safe bowl, combine **scallion whites**, **Frank's hot sauce**, **hot sauce**, **1 TBSP water** (2 TBSP for 4 servings), a **pinch of sugar**, and a **pinch of salt**.
- Microwave on high for 1 minute, then immediately stir in **3 TBSP butter** (6 TBSP for 4) until melted.



### 4 MAKE BATTER

- In a third medium bowl (use a large bowl for 4 servings), whisk together **tempura mix**, **Frank's Seasoning Blend**, **¼ cup water** (½ cup for 4), and a **pinch of salt and pepper**. **TIP: If mixture is too thick, add more water 1 tsp at a time until it reaches a pancake-batter-like consistency.**
- Stir in **cauliflower** until fully coated.



### 5 FRY CAULIFLOWER

- Heat a **½-inch layer of oil** in a large, preferably heavy-bottomed, pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, using a slotted spoon, add coated **cauliflower**. **TIP: Don't overcrowd the pan! You will need to work in batches.**
- Cook until cauliflower is golden brown and crisp, 2-3 minutes per side. Using a slotted spoon, transfer to a paper-towel-lined plate.



### 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **slaw** and **cauliflower**. Drizzle with **sauce** and sprinkle with **scallion greens**. Serve.