



VEGAN SPICE MARKET CAULIFLOWER TACOS

with Curry Mayo & Cabbage Slaw

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Cauliflower Florets



1 | 2
Lime



¼ oz | ½ oz
Cilantro



1 tsp | 2 tsp
Cumin



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Coleslaw Mix



1 TBSP | 1 TBSP
Curry Powder



4 TBSP | 8 TBSP
Vegan Mayonnaise



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Chopped Chicken Breast

Calories: 810



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 610



HELLO

CURRY POWDER

This fragrant blend of 10 spices includes turmeric, fenugreek, and cumin.

MAKE ROOM

Be sure to leave space between the cauliflower florets on the baking sheet so they roast evenly and develop a browned, crisp, extra-savory exterior.

BUST OUT

- 2 Baking sheets
- Zester
- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Sugar (¾ tsp | 1½ tsp)

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1 START PREP & ROAST CAULIFLOWER

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **cauliflower** into bite-size pieces if necessary. Toss on a baking sheet with a **large drizzle of oil, cumin, garlic powder, salt, and pepper.** Roast on top rack until browned and tender, 18-20 minutes.



3 MAKE SLAW & CURRY MAYO

- In a large bowl, combine ½ tsp sugar, ½ tsp salt, and **juice from the lime (1 tsp sugar and 1 tsp salt for 4 servings).** Stir until sugar dissolves. Add **coleslaw mix** and as much **lime zest** as you like; toss until thoroughly combined. Refrigerate until ready to serve.
- In a small bowl, combine **mayonnaise, 1 tsp curry powder, and ¼ tsp sugar (2 tsp curry powder and ½ tsp sugar for 4).** (Be sure to measure the curry powder—we sent more!) Stir until thoroughly combined. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper** to taste.



2 FINISH PREP

- Meanwhile, zest and halve **lime.** Roughly chop **cilantro.**
- Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; season with **salt and pepper.** Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



4 FINISH & SERVE

- Once cauliflower is done roasting, place **tortillas** on a second baking sheet and bake on top rack until lightly browned, 1-2 minutes.
- Divide tortillas between plates; spread with a **thin layer of curry mayo.** Top with **roasted cauliflower** and **slaw.** Garnish **tacos** with **cilantro** and drizzle with any remaining **curry mayo.** Serve.
- Top **tortillas** with **chicken** along with **roasted cauliflower** and **slaw.**

*Chicken is fully cooked when internal temperature reaches 165°.