



## INGREDIENTS

2 PERSON | 4 PERSON



3 | 6  
Radishes



2 | 3  
Limes



¼ oz | ½ oz  
Cilantro



10 oz | 20 oz  
Cauliflower Florets



13.4 oz | 26.8 oz  
Corn



¾ Cup | 1½ Cups  
Jasmine Rice



4 oz | 8 oz  
Red Cabbage  
and Carrot Mix



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 tsp | 2 tsp  
Hot Sauce



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



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



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

### SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin  
brings major flavor to crispy cauliflower.

## CRISPY SOUTHWEST CAULIFLOWER TACO BAR

with Pickled Veggies, Corn Esquites & Cilantro Lime Rice

PREMIUM PICKS



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1430





## IN A PICKLE

In step 3, you'll microwave your veggies in a lime pickling liquid so you can enjoy extra-tangy cabbage and carrots in a snap.

## BUST OUT

- Zester
- Strainer
- Paper towels
- Small pot
- 3 Medium bowls
- Plastic wrap
- Cooking oil (1 tsp + more for frying)
- Sugar (1½ tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)
- Small bowl
- Large pan
- Whisk
- Slotted spoon
- Kosher salt
- Black pepper

Contains: Milk



## 1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **radishes**. Zest and quarter **limes**. Roughly chop **cilantro**. Cut **cauliflower florets** into bite-size pieces if necessary. Drain **corn**, then pat very dry with paper towels.



## 2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 3 PICKLE VEGGIES & MAKE CREMA

- Meanwhile, in a medium microwave-safe bowl, combine **cabbage and carrot mix**, **radishes**, **juice from one lime** (two limes for 4 servings), **1 tsp sugar** (2 tsp for 4), a **big pinch of salt**, and **pepper**. Cover tightly with plastic wrap and microwave for 30 seconds. Set aside, stirring occasionally, until ready to serve.
- In a small bowl, combine **smoky red pepper crema**, **half the mayonnaise**, **¼ tsp Southwest Spice** (½ tsp for 4), and **¼ tsp sugar** (½ tsp for 4). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 4 MAKE CORN ESQUITES

- Heat a **drizzle of oil** in a large pan over high heat. Add **corn**; cook, stirring, until golden brown and lightly charred in spots, 3-5 minutes. (TIP: If corn starts to pop, cover pan and shake to toss.) Turn off heat; transfer to a second medium bowl. Wipe out pan.
- Add **hot sauce**, **half the cilantro**, **half the lime zest**, **remaining mayonnaise**, **½ tsp Fajita Spice** (you'll use the rest later), **¼ tsp sugar**, and a **squeeze of lime juice** to bowl with **corn**. (Use 1 tsp Fajita Spice and ½ tsp sugar for 4 servings.) Stir to combine; season with **salt** and **pepper**.



## 5 BATTER CAULIFLOWER

- In a third medium bowl (large bowl for 4 servings), whisk together **tempura mix**, **remaining Southwest Spice**, **remaining Fajita Spice**, **½ cup cold water** (¾ cup for 4), and a **pinch of salt and pepper**. TIP: If needed, add more water 1 TBSP at a time until it reaches a pancake-batter-like consistency.
- Stir **cauliflower** into **batter** until fully coated.



## 6 COOK CAULIFLOWER

- Heat **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat.
- Once oil is hot enough that a **drop of batter** sizzles when added to the pan, working in batches, use tongs to add coated **cauliflower** to pan in an even layer. (TIP: Don't crowd the pan!) Cook until golden brown and crisp, 2-3 minutes per side. TIP: Lower heat to medium if cauliflower begins to brown too quickly.
- Using a slotted spoon, transfer cauliflower to a paper-towel-lined plate. Season with **salt**.



## 7 FINISH & SERVE

- Wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.
- Fluff **rice** with a fork; stir in **remaining cilantro**, **remaining lime zest**, **1 TBSP butter** (2 TBSP for 4 servings), and a **squeeze of lime juice**. Season with **salt** and **pepper**. TIP: The rice is delicious as a side dish or taco filler!
- Add **Monterey Jack** to bowl with **corn esquites**; toss to combine.
- Serve **cauliflower**, **corn esquites**, **rice**, **tortillas**, **red pepper crema**, and **remaining lime wedges** in separate bowls or plates for a build-your-own taco bar!

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