



CRISPY CAULIFLOWER AND SQUASH TACOS

with Yogurt Crema and a Chili Honey Drizzle



HELLO
CHILI HONEY DRIZZLE
Finger-licking sweetness with a kick of heat

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 500**

-  Cauliflower Florets
-  Chili Powder
-  Honey
-  Parsley
-  Garlic
-  Flour Tortillas
(Contains: Wheat)
-  Butternut Squash
-  Cumin
-  Chili Flakes
-  Lime
-  Greek Yogurt
(Contains: Milk)
-  Feta Cheese
(Contains: Milk)

START STRONG

The trick to perfect roasted veggies is to preheat your oven with the baking sheet inside. Trust us, it's a game changer—they'll start to sizzle as soon as they hit that hot surface.

BUST OUT

- 2 Baking sheets
- Medium bowl
- Aluminum foil
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------|
| • Cauliflower Florets | 10 oz 10 oz |
| • Butternut Squash | 8 oz 16 oz |
| • Chili Powder | 1 tsp 2 tsp |
| • Cumin | 1 tsp 2 tsp |
| • Honey | ½ oz ½ oz |
| • Chili Flakes  | 1 tsp 2 tsp |
| • Parsley | ¼ oz ½ oz |
| • Lime | 1 2 |
| • Garlic | ¼ tsp ½ tsp |
| • Greek Yogurt | ½ Cup ½ Cup |
| • Flour Tortillas | 6 12 |
| • Feta Cheese | ½ Cup 1 Cup |

HELLO WINE



PAIR WITH
Maison Bonheur Beaujolais, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Spread out **cauliflower** on one baking sheet and **squash** on a second sheet. Sprinkle **chili powder** and **cumin** evenly over both. Drizzle squash with **honey** and sprinkle with as much of the **chili flakes** as you like.



4 MAKE YOGURT CREMA

In a medium bowl, combine ½ cup **yogurt** (we sent more), **minced garlic**, half the **parsley**, and a few squeezes of **lime** (to taste). Season with **salt** and **pepper**. Stir in **1 TBSP water** to give mixture a drizzly consistency.



2 ROAST CAULIFLOWER AND SQUASH

Toss **cauliflower** and **squash** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** each. Roast both veggies in oven until tender and lightly browned, 20-25 minutes, tossing halfway through.



5 WARM TORTILLAS

About 5 minutes before veggies are done roasting, wrap **tortillas** in foil. Place in oven to warm, about 5 minutes. **TIP:** Alternatively, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.



3 PREP REMAINING INGREDIENTS

Finely chop **parsley**. Cut **lime** into wedges. Mince **garlic** until you have ¼ tsp (you'll have a clove left over).



6 FINISH AND PLATE

Spread **yogurt crema** onto **tortillas** and fill each with **cauliflower** and **squash**. Sprinkle with **feta cheese** and remaining **parsley**. Divide between plates and serve with **lime wedges** for squeezing over.

STUNNING!

The chili and honey combo is tasty on most roasted veggies.

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