



VEGAN BAJA CAULIFLOWER TACOS

with Slaw, Pickled Jalapeño & Radishes, Chipotle Mayo & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Cauliflower Florets



1 | 2
Jalapeño



3 | 6
Radishes



1 | 2
Lime



¼ oz | ½ oz
Cilantro



1 TBSP | 1 TBSP
Blackening Spice Blend



4 oz | 8 oz
Cabbage and Carrot Mix



4 TBSP | 8 TBSP
Vegan Chipotle Mayo



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Guacamole



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

HELLO

BLACKENING SPICE BLEND

Our savory blend of smoked paprika, garlic, oregano, and thyme

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650



IN A PICKLE

In Step 3, you'll microwave crisp veggies in lime juice for quick-pickled jalapeño and radishes in a snap.

BUST OUT

- Baking sheet
- Medium bowl
- Zester
- Paper towels
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP & ROAST CAULIFLOWER

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **cauliflower florets** into bite-size pieces if necessary.
- Toss cauliflower on a baking sheet with a **large drizzle of oil, half the Blackening Spice Blend (all for 4 servings), salt, and pepper.** Roast on top rack until cauliflower is slightly charred and tender, 20-25 minutes.



4 MAKE CHIPOTLE-LIME MAYO

- In a second small bowl, combine **vegan chipotle mayo, 1 tsp water,** and a **pinch of lime zest** to taste. Season with **salt and pepper.**



2 FINISH PREP

- Meanwhile, halve **jalapeño** lengthwise, removing ribs and seeds for less heat; thinly slice into half-moons. Thinly slice **radishes.** Zest and halve **lime.** Roughly chop **cilantro.**



5 WARM TORTILLAS

- Once cauliflower is done roasting, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 PICKLE & MAKE SLAW

- In a small microwave-safe bowl, combine **jalapeño, radishes, juice from half the lime, 1 tsp sugar (2 tsp for 4 servings),** and a **pinch of salt.** Microwave for 30 seconds; set aside to pickle, stirring occasionally.
- In a medium bowl, combine **cabbage and carrot mix, half the cilantro, half the lime zest,** juice from remaining lime, **1 tsp sugar (2 tsp for 4),** and **salt and pepper** to taste.



6 FINISH & SERVE

- Divide **tortillas** between plates. Spread **half the chipotle-lime mayo** in a line across the center of tortillas; fill with **cabbage slaw (draining first)** and **cauliflower.**
- Top **tacos** with **guacamole,** remaining chipotle-lime mayo, and as many **pickled veggies (draining first)** as you like. Garnish with **remaining cilantro** and serve.