

Cauliflower florets are roasted in flavorful Chermoula until tender and crispy, then nestled in warmed corn tortillas



Crispy Chermoula Cauliflower Tacos

Yield: 4-6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)	
Olive oil	3 tbsp	Calories 440 Fat 27g Cholesterol 30mg Sodium 780mg Carbohydrate 43g Fiber 7g Sugars 8g Protein 10g	
SupHerb Farms Fusions® Chermoula Paste	3 tbsp		
Large head cauliflower (about 2½ lb), cut into florets	1		
Salt and pepper	1/4 tsp		
Small corn tortillas	8		
Sour cream	1/2 cup		DIETARY STATEMENTS
Small ripe avocados, sliced	1		Vegetarian / Vegan
Pico de gallo salsa, drained	1 cup		Dairy Free
Shredded red cabbage	1 cup		Egg Free
Crumbled feta cheese	1/2 cup		Nut Free

PREPARATION

1. Whisk olive oil with Chermoula Paste; toss with cauliflower florets to coat. Season with salt and pepper.
2. Transfer to parchment paper-lined rimmed baking sheet. Roast in preheated 400°F oven for about 30 minutes or until tender and browned.
3. Meanwhile, stack tortillas and wrap in foil. Place directly on rack in oven for about 10 minutes or until warmed through.

TO SERVE

Top each warm tortilla with some of the cauliflower florets. Add sour cream, avocado, salsa, cabbage and cheese.

TIPS

- Sour cream can be replaced with plain Greek yogurt or Mexican crema, if desired.
- Sprinkle with sliced scallions or fresh cilantro leaves, if desired.