



Globally Inspired Flavor Solutions®

These roasted sambal cauliflower wraps are a vegetarian delight.

Sambal Cauliflower Lettuce Wraps

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per 2 lettuce wraps)
Small cauliflower florets	8 cups	Calories 250
SupHerb Farms Fusions® Sambal, divided	1 cup	Fat 17g
Olive oil	3 tbsp	Cholesterol 0mg
Each salt and pepper	1 tsp	Sodium 1390mg
Green onions, sliced	4	Carbohydrate 21g
Avocado, halved, pitted, peeled and sliced	1	Fiber 8g
Large lettuce leaves	8	Sugars 5g
		Protein 7g
		DIETARY STATEMENTS Vegan, Vegetarian, Gluten Free, Egg Free, Dairy Free, Nut Free.

PREPARATION

1. Preheat oven to 425°F. Toss together cauliflower, 1/2 cup sambal, olive oil, salt and pepper. Arrange on large parchment paper-lined baking sheet.
2. Bake for 25 to 30 minutes or until golden brown, caramelized and tender.

TO SERVE

Assemble roasted cauliflower, avocado, remaining sambal and green onions in lettuce wraps.

TIPS

Add shredded Tex-Mex cheese blend or vegan cheese blend if desired.