

Cauliflower Tacos with Cashew Crema

Ingredients

Sauce

- 1 green chile (such as serrano), finely grated
- 1 garlic clove, finely grated
- ¼ cup cashew (or almond) butter
- 3 Tbsp fresh lime juice
- Kosher salt



Assembly

- 3 garlic cloves, finely grated
- ¼ cup grapeseed or vegetable oil
- 2 tsp ground cumin
- 2 tsp smoked paprika
- 2 medium heads of cauliflower, cut into 1-2" florets
- Kosher salt
- 12 (6 inch) corn tortillas
- 1 small onion, thinly sliced
- Sliced avocado and radishes, cilantro with tender stems, and lime wedges (for serving)

Preparation

Sauce

1. Mix chile, garlic, cashew butter, lime juice, and 3 tablespoons water in a small bowl to combine
2. Season with salt
3. Set aside

Assembly

1. Adjust oven rack to the lowest position and heat oven to 450°
2. Mix garlic, oil, cumin, paprika and salt in a large bowl and toss with the cauliflower, making sure it is evenly coated
3. Remove cauliflower and arrange on a rimmed baking sheet
4. Roast, undisturbed, until dark brown and crisp on the bottom, about 15-20 minutes
5. Remove florets from oven and turn them over
6. Continue to roast, undisturbed, until second side is dark brown and crisp on the bottom, about 15-20 minutes
7. While the cauliflower is cooking on the second side, Heat tortillas on each side in a medium-high skillet, about 1 minute each, keeping warm in a tortilla warmer or towel
8. Transfer to plates, spreading each tortilla with some reserved sauce and topping with some cauliflower
9. Garnish with onion, avocado, radishes and cilantro
10. Serve with lime wedges