

# Cauliflower Tacos with Lime Crema

13 ingredients · 50 minutes · 4 servings



## Directions

1. Preheat the oven to 425°F (218°C) and line a baking sheet with parchment paper. In a small bowl stir together the avocado oil, cumin, paprika, garlic powder and half the salt. Add the cauliflower to the sheet and pour the avocado oil mixture on top. Toss with your hands. Bake for 20 minutes. Remove, flip the cauliflower around and roast for an additional 15 minutes.
2. Meanwhile, add the soaked and rinsed cashews to a blender along with the lime juice, water and remaining sea salt. Blend on high until smooth and creamy.
3. Divide the tortillas between plates. Add the cabbage, roasted cauliflower and avocado to each tortilla. Drizzle the cashew lime sauce over each taco and garnish with cilantro, if using. Enjoy!

## Notes

### Leftovers

This recipe is best stored with ingredients kept separately. Store everything in their own airtight container for up to three days.

### Serving Size

One serving is two tacos.

### More Flavor

Season the cabbage with extra lime juice and sea salt.

### Additional Toppings

Top with thinly sliced radish and/or chili flakes.

### Nut-Free

Use plain coconut yogurt mixed with lime juice instead of cashew crema.

## Ingredients

- 1 1/2 tbsps Avocado Oil
- 1 tsp Cumin
- 1 tsp Smoked Paprika
- 1/2 tsp Garlic Powder
- 1/2 tsp Sea Salt (divided)
- 1 head Cauliflower (medium sized, chopped into florets)
- 1/3 cup Cashews (soaked, drained and rinsed)
- 1 1/2 Lime (juiced)
- 1/4 cup Water
- 8 Corn Tortilla
- 1 cup Purple Cabbage (thinly sliced)
- 1 Avocado (sliced)
- 1/4 cup Cilantro (chopped, for garnish, optional)