





# CAULIFLOWER TACOS

## INGREDIENTS

- 1 HEAD CAULIFLOWER CUT INTO SMALL PIECES
- 2 CLOVES GARLIC UNPEELED
- 2 TEASPOONS OLIVE OIL
- 1 TEASPOON PAPRIKA
- 1/2 TEASPOON CAYENNE PEPPER
- SALT TO TASTE
- 6 TORTILLAS
- 1/4 CUP CHEESE GRATED
- 1/2 CUP SALSA
- BLACK PEPPER TO TASTE

## DIRECTIONS

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1. PREHEAT THE OVEN TO 400 F
  2. IN A MEDIUM-SIZED ROASTING PAN, ARRANGE THE CAULIFLOWER PIECES AND THE UNPEELED CLOVES OF GARLIC. POUR THE OLIVE OIL OVER THE CAULIFLOWER AND THEN SPRINKLE THE SPICES OVERTOP. USE YOUR HANDS TO THOROUGHLY COAT THE CAULIFLOWER WITH OIL AND SPICES.
  3. BAKE FOR 45 MINUTES TO 1 HOUR, DEPENDING ON HOW CRISPY YOU LIKE THE FLORETS. SQUEEZE THE ROASTED GARLIC THROUGHOUT AND TRASH THE SKINS
  4. ONCE THE CAULIFLOWER IS DONE, WARM UP THE TORTILLAS IN THE MICROWAVE FOR 20 TO 30 SECONDS, OR PUT THEM IN A THE WARMED OVEN COVERED WITH A TOWEL WHILE YOU PREPARE EVERYTHING ELSE
  5. PLACE TWO TORTILLAS ON EACH PLATE AND FILL WITH A GENEROUS SERVING OF CAULIFLOWER.
  6. SPRINKLE THE GRATED CHEESE OVERTOP AND DRIZZLE WITH SALSA OR SAUCE OF YOUR CHOICE. ENJOY!

SOURCE: EATFRESH.ORG

