



CAULIFLOWER TACOS AL PASTOR

Slaw with cilantro-lime aioli, refried black beans

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
610

A Mexican favorite gets a veggie boost. Cauliflower, sautéed in a tangy al pastor sauce alongside green bell pepper and pineapple, is piled onto warm white corn tortillas. It's topped by a creamy slaw of red and green cabbage, radishes, and a cilantro-lime aioli. A side of mashed black beans completes the dish.

INGREDIENTS (10 ITEMS)

- 7 oz **Cauliflower**
- 1 cup **Al pastor sauce**
- 3 oz **Pineapple**
- 4 whole **White corn tortillas** W
- 1 ¼ oz **Green bell pepper***
- 3 ½ oz **Red & green cabbage***
- 15 ½ oz **Black beans**
- 3 tbsp **Cilantro-lime aioli** E S
- 2 oz **Radishes**
- 1 cube **Vegetable bouillon**

WHAT YOU'LL NEED

- small pot
- medium oven-safe sauté pan
- medium bowl
- measuring cup & spoons
- strainer
- potato masher
- oven mitt

ALLERGENS

- W WHEAT
- E EGG
- S SOY

COOKING FOR 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

*You may receive different color varieties of these ingredients.

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Wash and dry fresh produce. Go to help.greenchef.com for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at help@greenchef.com

1 PREP VEGGIES, FRUIT & BEANS

- Preheat oven to 400 degrees.
- Cut **cauliflower** into bite-size pieces, if needed.
- Medium dice **green bell pepper** into about ½-inch pieces.
- Roughly chop **pineapple**.
- Strain and rinse **black beans**.
- Trim ends off **radishes** and cut in half. Lay flat and slice into about ¼-inch thick half moons.



If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 MAKE TACO FILLING

- Heat about 1 ½ tablespoons cooking oil in a medium oven-safe sauté pan over medium-high heat. Add **cauliflower** and **bell pepper** to hot pan. Season with salt and pepper. Stir. Cook 3-4 minutes, or until veggies begin to soften, stirring occasionally.
- Add **pineapple**, ¼ cup water, and **al pastor sauce**. Stir. Bring to a simmer, then transfer pan to oven. Roast 15-18 minutes, or until sauce thickens and cauliflower is tender, stirring halfway through.*

**Careful! The pan handle will remain hot after the pan is removed from the oven. Slide a silicone pan handle cover (or a pot holder) over the handle to protect your hands.*

3 WARM & MASH BEANS

- Place **beans** in a small pot. Add ¼ cup water. Bring to a simmer over medium heat. Crumble **vegetable bouillon** over pot. Stir to dissolve bouillon. Cook 3-4 minutes, stirring occasionally.
- Mash **beans** with a potato masher (or fork).

4 WARM TORTILLAS

- Stack **white corn tortillas** on foil and sprinkle with water. Wrap foil over tortillas. Place directly on oven rack. Warm 5-8 minutes, or until heated through.

5 MAKE SLAW

- Place **red and green cabbage** in a medium bowl. Add **radishes** and 1-2 tablespoons of the **cilantro-lime aioli**. Salt and pepper to taste. Toss to combine.

6 PLATE YOUR DISH

- Divide **tortillas** between plates. Pile **cauliflower al pastor filling** onto tortillas. Top with a bit of the **slaw**. Serve **refried black beans** and remaining **slaw** next to tacos. Garnish dish with remaining **cilantro-lime aioli**.
- Enjoy!

