



BREADED CAULIFLOWER & PEANUT SAUCE TACOS

Sriracha-ginger mayo, agave lime slaw, toasted peanuts

COOK TIME
30 MIN

SERVINGS
2

CALORIES PER SERVING
890

MENU
VEGAN

This mashup meal is overflowing with earthy peanut and tangy lime flavors. Cauliflower is tossed in our ginger-lime peanut sauce, then coated in paprika-spiced breadcrumbs for a crispy coating when roasted. Next, you'll mix up a slaw featuring cabbage, carrots, scallion, and a tangy agave lime dressing. The tacos come together with cauliflower, slaw, and a vegan Sriracha-ginger mayo for a dose of creaminess, while toasted peanuts and a squeeze (or two!) of lime juice over the top add a final flourish.

- INGREDIENTS (12 ITEMS)**
- 9¾ oz **Cauliflower**
 - 3 oz **Ginger-lime peanut sauce** P S T
 - ½ cup **Breadcrumbs** W
 - ½ cup **Flour** W
 - ¼ tsp **Smoked paprika**
 - 1 whole **Lime**
 - 5¼ oz **Cabbage & carrots**
 - 1 whole **Scallion**
 - ¾ oz **Agave**
 - 6 whole **Flour tortillas** W
 - ½ oz **Roasted peanuts** P
 - 2 oz **Vegan Sriracha-ginger mayo**

- WHAT YOU'LL NEED**
- small sauté pan
 - large baking sheet
 - mixing bowls
 - measuring cup & spoons
 - whisk
 - microplane
 - oven mitt
 - cooking & olive oils
 - salt & pepper

- ALLERGENS**
- P PEANUTS
 - S SOY
 - T TREE NUTS (coconut)
 - W WHEAT

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

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 START PREP & MAKE COATING

- Preheat oven to 425 degrees.
- Cut **cauliflower** into bite-size pieces.
- Place **cauliflower** in a large bowl. Add **ginger-lime peanut sauce**. Stir to coat. Season with salt and pepper.
- Place **breadcrumbs** and ¼ cup **flour** (save the rest for another use) in a second large bowl. Season with **smoked paprika**, ¼ teaspoon salt, and a pinch of pepper. Stir to combine.

COOKING FOR
4

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 COAT & BAKE CAULIFLOWER

- Add **saucy cauliflower** to bowl with **breadcrumb mixture**. Toss to coat, ensuring cauliflower is thoroughly breaded.
- Lift **breaded cauliflower** out of bowl (leaving remaining breadcrumb mixture behind) and arrange in a single layer on a lightly oiled, foil-lined baking sheet.* Roast 22-25 minutes, or until golden brown.

*Be sure to leave space between the cauliflower florets so they cook evenly.

3 FINISH PREP

- Zest half the **lime** with a microplane (or on small holes of a box grater) over a medium bowl. Quarter **lime**.
- Roughly chop **cabbage*** and **carrots** if necessary.
- Trim and thinly slice **scallion**.

*The ingredient you received may be a different color.

4 MAKE DRESSING & SLAW

- Add **agave**, juice from 1-2 **lime wedges**, and 1 tablespoon olive oil to bowl with **lime zest**. Whisk to combine. Season with salt and pepper to taste.
- Add **cabbage and carrots** and **scallion** to bowl with **agave lime dressing**. Stir to combine. Season with salt and pepper to taste.

5 WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 4-6 minutes, or until heated through.

6 TOAST PEANUTS

- Place **roasted peanuts** in a small, dry sauté pan over medium heat. Toast 2-3 minutes, or until fragrant, shaking pan frequently.
- Transfer **peanuts** to a cutting board and allow to cool. Roughly chop.

7 PLATE YOUR DISH

- Divide **tortillas** between plates. Spread **vegan Sriracha-ginger mayo** over tortillas. Fill with **breaded cauliflower** and **agave lime slaw**. Squeeze remaining **lime wedges** over tacos. Garnish with **toasted peanuts**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (488g)

Amount per serving

Calories **890**

	% Daily Value*
Total Fat 42g	54%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1160mg	50%
Total Carbohydrate 110g	40%
Dietary Fiber 16g	57%
Total Sugars 21g	
Includes 11g Added Sugars	22%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 250mg	20%
Iron 17mg	90%
Potassium 1716mg	35%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Cauliflower, Flour Tortillas [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Green Cabbage, Red Cabbage, Carrots, Flour** [wheat flour, enzyme added for improved baking, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], **Breadcrumbs** [bleached wheat flour, yeast, sugar, salt], **Peanuts** [peanuts, canola and/or peanut oil], **Lime, Agave** [organic agave syrup], **Scallions, Smoked Paprika, Sriracha-Ginger Mayo** (Vegan Mayonnaise [sunflower oil, organic aquafaba (water, chickpeas), fair trade organic cane sugar, sea salt, distilled vinegar, water, organic lemon juice, acacia gum, xanthan gum, black pepper], Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Dried Ginger, Granulated Garlic), **Ginger-Lime Peanut Sauce** (Peanut Butter [peanuts], Coconut Milk [coconut milk, water, xanthan gum], Maple Syrup [pure maple syrup], Gluten-Free Tamari Sauce [water, soybeans, salt, sugar, alcohol, vinegar, lactic acid], Sunflower Oil [high oleic sunflower oil], Puréed Ginger [ginger], Red Onions, Toasted Sesame Oil [toasted sesame oil], Granulated Garlic, Sriracha Sauce [organic jalapeno peppers, water, organic sugar, organic distilled vinegar, salt, organic garlic powder, xanthan gum], Lime Juice [lime], Ascorbic Acid [ascorbic acid])

Allergen information:

Contains Soy, Tree Nuts, Peanuts And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.