

Spicy Cauliflower Tacos

These vibrant and spicy cauliflower tacos are a perfect vegan delight, packed with flavor and topped with a refreshing avocado-lime crema. A quick and satisfying meal for any taco lover!


30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 cup cauliflower florets
- 1 tablespoon olive oil
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Salt and pepper to taste
- 2 small corn tortillas
- 1/4 avocado
- 1 tablespoon lime juice
- 1 tablespoon cilantro, chopped
- Optional toppings: chopped onions, cilantro, and lime wedges

Steps

- 1 Preheat the oven to 425°F (220°C).
- 2 In a mixing bowl, toss the cauliflower florets with olive oil, chili powder, cumin, salt, and pepper until evenly coated.
- 3 Spread the cauliflower on a baking sheet and roast for 20 minutes, or until golden and tender, flipping halfway through.
- 4 While the cauliflower is roasting, prepare the avocado-lime crema by blending the avocado, lime juice, and cilantro until smooth. Add water if needed for consistency.
- 5 Warm the corn tortillas in a skillet over medium heat for about 30 seconds on each side.
- 6 Assemble the tacos by placing the roasted cauliflower in the tortillas, drizzling with avocado-lime crema, and adding any optional toppings.
- 7 Serve immediately and enjoy your flavorful tacos!