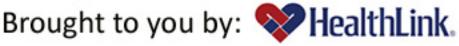
## **Chipotle-Lime Cauliflower Tacos**

## Ingredients

- 1/4 cup lime juice (from about 2 limes)
- 1-2 tablespoons chopped chipotles in adobo sauce
- 1 tablespoon honey
- 2 cloves garlic
- 1/2 teaspoon salt
- 1 small head cauliflower, cut into bite-size pieces
- 1 small red onion, halved and thinly sliced
- 1 15-ounce can re-fried black beans, warmed
- 8 corn tortillas, warmed
- 1/2 cup crumbled queso fresco or feta cheese
- Sliced red cabbage, fresh cilantro, guacamole, jalapeno slices and/or lime wedges for serving

## Directions



- Preheat oven to 450∅. Line a large-rimmed baking sheet with foil.
- 2. Combine lime juice, chipotles to taste, honey, garlic and salt in a blender. Process until mostly smooth. Place cauliflower in a large bowl, add the sauce and stir to coat. Transfer to the prepared baking sheet. Sprinkle onion on top.
- Roast, stirring once, until the cauliflower is tender and browned in spots, 18 to 20 minutes.
- 4. Serve the vegetables and beans in tortillas, topped with cheese and garnished with cabbage, cilantro, guacamole, jalapenos and/or lime wedges.

