


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

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1. 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.
3. 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.

