ROASTED CAULIFLOWER TACOS WITH POMEGRANATE GUACAMOLE & VEGGIE SLAW

Roasted Cauliflower Filling
4 cups coarsely chopped cauliflower
Juice of 1 lime
1 tbsp extra virgin olive oil
1 tsp chili powder
1/2 tsp sea salt
1/2 tsp ground cumin
1 tsp ginger (grated or minced)

- Preheat oven to 425 and line a baking sheet with parchment paper.
- In a large bowl, toss all ingredients until well coated.
- Transfer the cauliflower to the baking sheet in a single layer and bake for 30 minutes.

Purple Cabbage / Carrot Slaw
1 cup purple cabbage (sliced thin)
1 cup carrots (grated)
Juice of 1 lime
1/4 cup extra virgin olive oil
1/2 tsp sea salt
1/2 tsp black pepper

- Toss all ingredients in a bowl until well combined, keep chilled until ready to serve.

Pomegranate Guacamole
3 Ripe Avocados
1/2 cup diced large tomatoes
1/2 cup diced onions
1/2 cup of pomegranate seeds
1 bunch cilantro
1 tsp sea salt
Juice of 1 lime

- Toss all ingredients in a bowl until well combined. Keep chilled until ready to serve.

Put contents together in warmed corn tortillas (or lettuce cups), garnish with cilantro, pomegranate seeds, and a slice of lime. Enjoy!

RECIPE PARTNER

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Hermosa Beach Farmers' Market
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