



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN
DAIRY-FREE

Roasted Beer and Lime Cauliflower Tacos

INGREDIENTS

For the cauliflower:

- 1 medium cauliflower (cut in 1" florets)
- ¾ cup beer (your preference)
- 1 Tbsp. lime juice
- 1½ Tbsp. soy sauce
- 1 Tbsp. hot sauce (or Sriracha)
- 1 tsp. garlic (chopped)
- 1½ tsp. chilli powder
- 1 tsp. smoked paprika
- 1 Tbsp. olive oil
- ½ medium onion (chopped)
- Salt (to taste)

For the pico:

- 1 medium tomato (seeded, small diced)
- ¼ medium red onion (chopped fine)
- ¼ cup cilantro or parsley (finely chopped)
- 1 Tbsp. lime juice
- Salt and pepper (to taste)

For the slaw:

- ½ medium cabbage (shredded)
- 1 large carrot (peeled, shredded)
- 2 Tbsp. white vinegar
- 1 Tbsp. honey
- 1 Tbsp. olive oil

DIRECTIONS:

For the cauliflower:

1. Pre-heat oven to 400 °F.
2. In a saucepan, bring the beer, lime juice, soy sauce, hot sauce, and ¼ cup of water to a simmer. Add the cauliflower and cook for about 1.5 minutes, then drain.
3. Mix the remaining ingredients in a large bowl and add the cauliflower. Bake until cauliflower has started to brown and is cooked through (about 15-20 minutes).

For the pico:

1. Mix all ingredients together.

For the slaw:

1. In a large bowl, mix the cabbage and carrot together.
2. In a small bowl, mix the vinegar, honey, and oil together.
3. Before serving, mix the dressing into the salad and toss.

Assembling the tacos:

1. Layer a few pieces of avocado onto a tortilla.
2. Add coleslaw.
3. Top with cauliflower, pico, and feta.

ADDITIONAL INGREDIENTS

Tortilla shells
Avocados (ripe, sliced)
Feta (crumbled)

