

RECIPE | TOMATOES

# BUFFALO CAULIFLOWER TACOS



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## INGREDIENTS

- 1 Dry Pint Pure Flavor® Sangria Tomato Medley, halved
- ½ head cauliflower, cut in bite sized pieces
- 4 taco-sized flour tortillas
- ¾ cup Buffalo sauce, separated
- 1 bunch curly endive lettuce
- Salt and pepper, to taste
- 2 tbsp cilantro or green onion diced
- 2 tsp olive oil
- 1 tsp garlic powder
- 1 tsp chili powder

## DIRECTIONS

1. Preheat oven to 425° F and line a baking sheet with foil.
2. In a large bowl combine and mix cauliflower, olive oil, garlic powder, chili powder, salt, pepper, and ½ cup of Buffalo sauce.
3. Spread cauliflower evenly on baking sheet and cook for 20 minutes, flipping halfway.
4. To assemble tacos, load each tortilla with curly endive lettuce, baked cauliflower, and tomatoes.
5. Top with cilantro, green onions, and buffalo sauce to your liking.



### TOTAL TIME

25 minutes

### PREP TIME

5 minutes

### COOK TIME

20 minutes

### SERVES

4

### COOKING LEVEL

Easy