

RECIPE | TOMATOES



CHIMICHURRI VEGAN TACOS

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INGREDIENTS

- 1 lb Pure Flavor® Luna Sweets Cocktail Tomatoes
- 8 whole wheat or flour tortillas
- 1 head of cauliflower, chopped into florets
- ½ cup chimichurri, pre-made
- ¼ head of purple cabbage
- 2 tbsp olive oil
- Salt to taste

DIRECTIONS

1. Preheat oven to 400° F. In a bowl, coat cauliflower florets with olive oil and salt. Place on a foil lined baking sheet and bake for 30 minutes.
2. While cauliflower is roasting, slice tomatoes into quarters and shred the purple cabbage.
3. When cauliflower is out of the oven let it cool for a few minutes then transfer it to a bowl and coat with chimichurri sauce.
4. Assemble tacos cauliflower first, then cabbage and tomatoes.



TOTAL TIME

40 minutes

PREP TIME

10 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy