



# VEGAN TACOS

## PREP TIME

35 min

## SERVING

4

## INGREDIENT LIST

- 1 Large Purple cauliflower, cut into thin slabs
- 1 Med-Large Sweet Potato, cubed
- 12 Small corn or grain-free tortillas
- 1 tsp Organic Chili Seasoning Kosher Salt and Pepper
- 2 tbs Avocado Oil

## STEPS TO FOLLOW

- Pre-heat oven to 425°F Chop the cauliflower: Trim down the leaves but keep it whole.
- Cut the stem down at the same level of the fleurettes so you can have a flat surface. Cut about 1/4" slices/slabs.
- Spray oil on an oven safe tray and lay the cauliflower slabs flat in a single layer.
- Spray again with oil and season with salt and pepper.
- Roast for 25 minutes. Cut sweet potato into small cubes.
- Place the cast iron on medium-high heat, add oil and let it heat up.
- Add sweet potato cubes and season with chili seasoning, Kosher salt and pepper. Cook until tender.
- Heat up tortillas and assemble the tacos. Add roasted cauliflower, spiced sweet potato and pour THE Habanero to bring it all together.