



Easy American Cauliflower & Chipotle Tacos

with Aioli & Charred Corn Slaw

Grab your Meal Kit with this symbol



Cauliflower



Carrot



All-American Spice Blend



Sweetcorn



Lime



Shredded Cabbage Mix



Garlic Aioli



Mini Flour Tortillas



Coriander



Mild Chipotle Sauce

Hands-on: 10-20 mins
Ready in: 30-40 mins

Spiced cauliflower provides a super satisfying filling for these tacos. We're roasting these spiced nuggets of cauliflower for a golden, flavoursome coating that you're going to love. Simply dollop with chipotle sauce and cooling slaw, then get to munching!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cauliflower	1 portion (400g)	2 portions (800g)
carrot	1	2
All-American spice blend	1 sachet	2 sachets
sweetcorn	1 tin (125g)	1 tin (300g)
lime	½	1
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 packet (100g)	2 packets (200g)
salt*	¼ tsp	½ tsp
mini flour tortillas	6	12
coriander	1 bag	1 bag
mild chipotle sauce	1 tub (40g)	2 tubs (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3238kJ (773Cal)	531kJ (126Cal)
Protein (g)	12.9g	2.1g
Fat, total (g)	49.9g	8.2g
- saturated (g)	4.6g	0.8g
Carbohydrate (g)	61.6g	10.1g
- sugars (g)	18.1g	3g
Sodium (mg)	1586mg	260mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the cauliflower

Preheat the oven to **240°C/220°C fan-forced**. Cut the **cauliflower** into small florets. Slice the **carrot** into thin rounds. Place the **cauliflower**, **carrot**, **All-American spice blend** and a drizzle of **olive oil** on a lined oven tray. Season with **salt** and **pepper** and toss to coat. Roast until tender and golden, **15-20 minutes**.



Bring it all together

In a medium bowl, combine the **shredded cabbage mix**, charred **corn**, **garlic aioli**, the **salt**, a squeeze of **lime juice** and a drizzle of **olive oil**. Microwave the **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



Get prepped

While the cauliflower is roasting, drain the **sweetcorn**. Slice the **lime** into wedges. Heat a large frying pan over a high heat. Add the **corn** kernels and cook, tossing occasionally, until charred, **4-5 minutes**. Transfer to a plate.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Serve up

Roughly chop the **coriander**. Bring everything to the table to serve. Build your tacos by filling with slaw, roasted cauliflower and carrot. Drizzle over the **mild chipotle sauce** and squeeze over some lime juice. Garnish with the coriander.

Enjoy!