



TEX-MEX CAULIFLOWER & CHICKPEA TACOS

with Chipotle Aioli & Slaw



Roast cauliflower
in spice!



Cauliflower



Garlic



Coriander



Lemon



Chickpeas



Tex-Mex Spice
Blend



Garlic Aioli



Chipotle Spice
Blend



Shredded Red
Cabbage



Mini Flour
Tortillas



Hands-on: **25 mins**

Ready in: **30 mins**



Spicy (chipotle spice
blend)

Cauliflower and chickpeas provide a super satisfying filling for these tacos that are as tasty as they are colourful. We're roasting the nuggets of cauliflower for a golden, flavoursome coating that you're going to love. Simply dollop with chipotle aioli and get to munching!

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **two oven trays** lined with **baking paper**



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Cut the **cauliflower** into small florets. Finely chop the **garlic** (or use a garlic press). Slice the **lemon** into wedges. Roughly chop the **coriander**. Drain and rinse the **chickpeas**.



2 ROAST THE CHICKPEAS & CAULIFLOWER

Transfer the **chickpeas** and **garlic** to an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with a **pinch** of **salt** and **pepper**. Toss to coat. In a medium bowl, combine the **Tex-Mex spice blend** and a **drizzle** of **olive oil**. Add the **cauliflower** and toss to coat. Transfer to a second oven tray lined with baking paper. Roast the chickpeas and cauliflower for **20-25 minutes** or until the cauliflower is tender.



3 MAKE THE CHIPOTLE AIOLI

While the chickpeas and cauliflower are roasting, combine the **garlic aioli**, a **small pinch** of **chipotle spice blend** and the **water** in a small bowl. Set aside. **SPICY!** *Chipotle packs a lot of heat! Add a pinch then taste and add more if you like!*



4 DRESS THE CABBAGE

In a medium bowl, combine the **shredded red cabbage**, a **drizzle** of **olive oil**, a **squeeze** of **lemon juice** and a **pinch** of **salt** and **pepper**. Toss to coat and set aside.



5 HEAT THE TORTILLAS

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until heated through.



6 SERVE UP

Bring everything to the table to serve. Top each tortilla with some dressed cabbage, chickpeas and Tex-Mex cauliflower. Drizzle with the chipotle aioli and top with some coriander. Serve with the remaining lemon wedges.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
cauliflower	1 portion	2 portions
garlic	1 clove	2 cloves
lemon	1	2
coriander	1 bunch	1 bunch
chickpeas	1 tin	2 tins
Tex-Mex spice blend	1 sachet	2 sachets
garlic aioli	1 tub (50 g)	1 tub (100 g)
chipotle spice blend	pinch	pinch
water*	2 tsp	1 tbs
shredded red cabbage	1 bag (150 g)	1 bag (300 g)
mini flour tortillas	6	12

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2980kJ (712Cal)	470kJ (112Cal)
Protein (g)	22.9g	3.6g
Fat, total (g)	32.7g	5.2g
- saturated (g)	3.8g	0.6g
Carbohydrate (g)	70.7g	11.1g
- sugars (g)	10.1g	1.6g
Sodium (g)	1830mg	288mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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