

Buffalo Cauliflower Tacos

Swick

Makes 8 tacos | Active Time: 20 minutes | Total Time: 1 hour

Step 1: Making the Dish

• TO MAKE THE CAULIFLOWER:

- Vegetable oil for frying
- 1 head cauliflower, washed and patted very dry, cored and quartered, then broken down into small florets

- 1/2 cup tempura flour

- 1/2 cup club soda

• TO MAKE THE BUFFALO SAUCE:

- 3/4 cup vegan butter
- 1 1/2 cups hot sauce (such as Frank's RedHot)
- 1 tablespoon Dijon mustard
- 1/2 teaspoon fine sea salt
- 1 teaspoon freshly ground black pepper

• TO MAKE THE TACOS:

- 8 flour tortillas
- 1 avocado, sliced
- 1/4 cup finely diced white onion
- Micro cilantro (optional)
- 2 limes, cut into wedges (optional)
- Cuban Black Beans
- Green Goddess Sauce

To make the cauliflower, heat the oil to 350°F (175°C) in a large stockpot over medium-high heat. Adjust the heat to maintain the oil at 350°F (175°C).

In a medium mixing bowl, gently whisk the tempura flour and club soda together until just combined. Do not over-whisk.

In batches, add the cauliflower to the tempura batter and toss to fully coat. Drop the cauliflower pieces into the hot oil for 5 to 6 minutes, rotating them by carefully stirring about halfway through, until they are golden brown. Work in batches, being careful not to overcrowd the pot.

Using a slotted spoon, transfer the fried cauliflower to a plate lined with paper towels.

To make the buffalo sauce, in a small saucepan, melt the butter over low heat. Don't allow it to come to a boil.

Add the remaining sauce ingredients and, using an immersion blender or in a countertop blender (let cool slightly before adding to blender), blend on high speed for 30 to 45 seconds, until smooth. Transfer the sauce to a medium bowl.

After the fried cauliflower rests for a couple of minutes, add it to the bowl with the buffalo sauce and toss to fully coat.

To make the tacos, warm the tortillas on a griddle or in a skillet. Then place a tortilla on a plate. Top it with some of the avocado, black beans, green goddess sauce, buffalo cauliflower, and, if using, the onion, micro cilantro, and a squeeze of lime juice. Repeat to make 8 tacos.