



Tikka Masala Cauliflower Tacos

Prep time: 30 Cook Time: 30 Servings: 12

Entrees,Appetizers/Sides/Snacks,Better For You,Entrees,Grill-Ready Tortillas,Fine Dining,Casual Dining,Catering,Plant-Based Preferences,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6.5" Grill-Ready™ Par-Baked Flour Tortillas	09301	grilled	24 Each
All-purpose Flour			6 cup
Corn Starch			6 cup
Baking Powder			2 Tbsp.
Water			3 Qts.
Cauliflower		florets	5 Lbs.
Salt			1/2 cup
Tikka Masala sauce		prepared, heated	6 cup
Cucumber Mint Raita			1 1/12 cup
Basmati Rice		prepared	6 cup
Fresh Parsley			4 Tbsp.
Fresh Cilantro			4 Tbsp.



Instructions

1. Combine flour, corn starch, baking powder, water, and salt in a large mixing bowl and mix thoroughly to prepare batter (work in batches if needed).
2. Coat the cauliflower florets in the prepared batter. Working one at a time, let the excess batter drip off, and fry at 350°F until crispy. Toss with kosher salt if desired.
3. Combine the crispy cauliflower with the Tikka Masala sauce and toss.
4. To build one taco, top a prepared Grill-Ready™ tortilla with ¼ cup basmati rice, ¾ cup of sauced cauliflower pieces and 1 tbsp. of the Cucumber Mint Raita.
5. Garnish fresh cilantro and parsley as desired and serve 2 tacos per order.



Cucumber Mint Raita

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Seedless Cucumber		shredded, drained, pressed	1/2 cup
Greek Yogurt		whole milk, plain	1 cup
Fresh Mint		chopped	4 Tbsp.
Lemon Zest			1 Each
Ground Cumin			1/2 tsp.
Ground Coriander			1 tsp.
Kosher Salt			1 tsp.

Instructions

1. Combine all ingredients and mix thoroughly. Taste and adjust seasoning accordingly if needed.
2. Store under refrigeration until use.

