



Ras el Hanout Cauliflower Tacos

Prep time: 10 Cook Time: 3 Servings: 12

Better For You,Entrees,Appetizers/Sides/Snacks,Smart Hearty Grains,Catering,Casual Dining,FSR/QSR,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Smart Hearty Grains™ Tortilla	47086		24 Each
Cauliflower		blanched, shocked	4 1/2 Lbs.
All Purpose Flour			As Needed
Egg		lightly beaten	As Needed
Seasoned Flour			As Needed
Ras el hanout seasoning			As Needed
Green cabbage		thinly sliced	1 Lbs.
Purple cabbage		thinly sliced	3/4 Lbs.
Ginger		minced	1 Oz.
Lime zest			1/2 Oz.
Lime juice		fresh	3 Oz.
Olive oil			1 Tbsp. + 1 tsp.
Harissa seasoning			1 Tbsp. + 1 tsp.
Salt			To Taste
Almond slivers		toasted	1/2 cup



Instructions

1. Combine cabbages, ginger, cilantro, lime zest, lime juice, olive oil, harissa, and salt. Toss well to evenly distribute ingredients. Allow to marinate for at least 30 minutes. Reserve refrigerated.
2. Using standard breading procedure, bread the cauliflower and fry at 350°F for 2-3 minutes or until crispy and golden. Season immediately with ras el hanout. Hold hot for service.
3. To assemble one taco, on a tortilla, place 3 oz. fried cauliflower, 1 ½ oz. marinated slaw, and 1 tsp. toasted almonds. Serve 2 per order.

