



# Nashville Hot Cauliflower Wrap

Prep time: Cook Time: Servings:

Regional North American,Entrees,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Spice It Up,Grab & Go,Plant - Based Preferences

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Pressed Whole Wheat Tortilla	10254		1 Each
Cashew Ranch Dressing (Vegan)			
Cauliflower florets, trimmed			2 cup
Beer batter, prepared			As Needed
Nashville hot wing sauce, prepared			1/4 cup
Arugula			1/2 cup
Cherry tomatoes		quartered	1/4 cup
avocado		diced	1/4 Each



## Instructions

1. Prepare Cashew Ranch Dressing (Vegan) sub recipe.
2. Pre-heat deep fryer to 350F.
3. Coat cauliflower florets in beer batter and deep fry until golden brown and crispy. Toss in Nashville hot wing sauce.
4. Lay out Whole Wheat Tortilla and top with arugula, tomatoes, avocado, and sauced cauliflower. Drizzle with Cashew Ranch Dressing, wrap burrito style and slice on a bias to serve.
5. Submerge roasted cashews in hot water for 10 minutes and drain.
6. Add all ingredients to a food processor and blitz until smooth and uniform.
7. Add in water as needed to achieve desired texture and consistency.
8. Reserve under refrigeration until use up to 5 days.



# Cashew Ranch Dressing (Vegan)

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
roasted cashews			2 cup
water		hot	As Needed
white wine vinegar			2 Tbsp.
lemon juice			1 Oz.
salt			1 tsp.
garlic powder			1 tsp.
onion powder			1 tsp.
dill		fresh	1/4

## Instructions

1. Add all ingredients to a food processor and blitz until smooth and uniform.
2. Add in water as needed to achieve desired texture and consistency.
3. Reserve under refrigeration until use up to 5 days.

