Curried Cauliflower and Black Lentil Tacos

Prep time: 13 Cook Time: 15 Servings: 12

Indian,Combo/Fusion,Better For You,Entrees,Smart Hearty Grains,Casual Dining,Catering,Fine Dining,FSR/QSR,Modern Mexican,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cauliflower florets			7 cup
Butternut Squash		diced	6 cup
Red Onions		sliced	1 cup
Olive Oil			1/2 cup
Curry Powder			6 Tbsp.
Salt			As Needed
Black Pepper			As Needed
6" Smart Hearty Grains™ Tortilla	47086		12 Each
Black lentils, cooked, warm			6 cup
Purple cabbage, shredded			3 cup
Mint Yogurt Sauce (for Curried Cauliflower and Black Lentil Tacos)			3 cup

Instructions

1. To make Mint Yogurt Sauce: combine all ingredients in blender pitcher and puree until smooth. Reserve refrigerated.

2. In large mixing bowl, toss cauliflower, butternut squash, and onions with olive oil and season with curry powder, salt and pepper. Spread evenly on parchment-lined sheet pans and roast in a preheated 375°F convection oven for 15 minutes. Reserve warm.

3. To prepare single serving, top each warm tortilla with 2 Tbsp. cabbage, ¼ cup each lentils and roasted cauliflower mixture, and 2 Tbsp. yogurt sauce.

Mint Yogurt Sauce (for Curried Cauliflower and Black Lentil Tacos)

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Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Plain Yogurt			1 cup
Sour Cream			1/2 cup
Cumin			1/2 tsp.
Mint		minced	1 Tbsp.
Kosher Salt			1/2 tsp.

Instructions

1. Combine all ingredients. Keep refrigerated.