



## Buffalo Cauliflower Tacos

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8 Person



50 Min.



easy

Roasted cauliflower bites basted in a homemade vegan buffalo sauce. Served in a toasted tortilla with red cabbage, tomatoes, avocado and fresh coriander. Finished with a drizzle of homemade vegan ranch dressing and a squeeze of fresh lime.

### For the vegan ranch dressing:

- 125 ml (½ a cup) vegan mayo
- 60 ml (¼ cup) Knorr Italian Vinaigrette
- 30 g (3 Tbsp) fresh parsley, finely chopped
- 10 g (1 Tbsp) fresh dill, finely chopped
- 10 g (1 Tbsp) fresh chives, finely chopped
- 7,5 ml (1 tsp) of Robertsons fine black pepper

### For the vegan buffalo sauce:

- 45 g (3 Tbsp) of vegan butter
- 45 ml (3 Tbsp) of hot sauce

### For the Tacos:

- 1 head of cauliflower, cut into florets
- 30 ml (2 Tbsp) of olive oil
- 15 (1 Tbsp) of Robertsons Masterblends Zesty Lemon & Herb seasoning
- ½ red cabbage, shredded
- 1 cup cherry tomato, halved
- 1 avocado, pitted and sliced
- A handful of fresh coriander leaves, chopped
- 2 limes, cut into wedges
- 8 small tortilla wraps

## Preparation method