



TEAM FOUR
FOODSERVICE

4⁴ VALUE[®]



Crispy Cauliflower Tacos

Yield: 8 servings (2 each)

Ingredients:

1 head Cauliflower (2 pounds)
1/4 cup KRAFT MAYONNAISE
2 tablespoons Honey
1 tablespoon Hot Sauce
2/3 cup Panko Bread Crumbs
1/2 cup Corn Meal
1 teaspoon Chili Powder
4 cups Shredded Cabbage Mix
1 each Juice of Lime
1/4 cup KRAFT SLAW DRESSING
1/4 cup HEINZ KETCHUP
1/4 cup KRAFT MAYONNAISE
1/2 teaspoon Garlic Salt
2 Tablespoons HEINZ WHITE VINEGAR
16 each 6" Corn Tortillas
1 teaspoon Fresh Cilantro Leaves, torn

Directions:

1. Preheat oven to 450 F.
2. Prepare a baking pan by lining with parchment and lightly oiling.
3. Break or cut the cauliflower into even size florets.
4. In a mixing bowl, combine the mayonnaise, honey and hot sauce and set aside.
5. In a separate mixing bowl, combine the bread crumbs, corn meal and chili powder.
6. Add the cauliflower florets to the sauce mixture and toss to coat evenly. Add 1/3 of the breadcrumb mixture and toss. Repeat twice more to evenly coat the cauliflower.
7. Arrange the breaded cauliflower florets in a single layer on the prepared baking pan.
8. Bake for 25 minutes tossing half way through.
9. While the cauliflower is cooking, prepare the coleslaw by combining the shredded cabbage with the lime juice and Slaw Dressing. Set aside.
10. Prepare the sauce by mixing together the Ketchup, Mayonnaise, garlic salt and Vinegar.
11. Assemble the tacos by grilling the tortillas to warm and then filling with the crispy cauliflower and topping with coleslaw, sauce and cilantro.

Recipe and photo courtesy of Kraft Heinz