

Asian Cauliflower Tacos

Recipe By Naomi Hazan



Cooking and Prep:  20
m

Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Vegan,
Paleo, Pescetarian, Gluten
Free, Low Fat, Low Carb

Tacos aren't just for Tuesdays – especially not in my house! These babies are LOADED with tender cauliflower florets, tossed in a spicy Asian-style sauce and air fried till sticky and golden. They're soo easy to make and even easier to EAT!

Ingredients (5)

Cauliflower

1 head cauliflower, cut into bite-size florets

Sauce

3 tablespoons sriracha

1 tablespoon Gefen Mayonnaise

2 tablespoons Haddar Teriyaki Sauce (use gluten-free if needed)

For Serving

corn tortillas, lightly toasted (use gluten-free if needed)

Start Cooking

Prepare the Tacos

1. Combine all sauce ingredients.
2. Toss the cauliflower together with the sauce.
3. Cook in an air fryer on 360 degrees Fahrenheit for 15 minutes. You may need to cook in batches.
4. Serve in tortillas.

Note:

If you're not a fan of spicy, feel free to toss the cauliflower in your favorite sauce, even pesto or BBQ!