



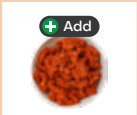
# Tex-Mex Cauliflower Tacos

with Spiced Sweet Potatoes and Guacamole Crema

Veggie

Grill

30 Minutes



Pork Chorizo  
250 g | 500 g

Customized Protein **+ Add** **↻ Swap** or **\*2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Cauliflower  
285 g | 570 g



Flour Tortillas  
6 | 12



Tex-Mex Paste  
1 tbsp | 2 tbsp



Plant-Based Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Guacamole  
3 tbsp | 6 tbsp



Plant-Based Mayonnaise  
2 tbsp | 4 tbsp



Lime  
1 | 2



Sweet Potato  
2 | 4



Mini Sweet Pepper  
2 | 4



Enchilada Spice Blend  
½ tbsp | 1 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Plant-based butter, oil, salt, pepper

**Cooking utensils** | Aluminum foil, baking sheet, large non-stick pan, measuring spoons, parchment paper, small bowl, zester

1



### Roast sweet potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **half the Enchilada Spice Blend** (use all for 4 ppl) and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min.

4



### Make guacamole crema

- Meanwhile, zest **lime**, then juice **half the lime** into a small bowl (juice whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Add **mayo** and **guacamole** to the bowl with zest and juice. Season with **salt** and **pepper**, then stir to combine.

2



### Cook cauliflower

+ Add | **Pork Chorizo**

- Meanwhile, cut **cauliflower** into bite-sized pieces.
- Core, then cut **peppers** into ½-inch slices.
- Heat a large non-stick pan over medium-high heat. When hot, add **cauliflower**, **peppers**, **Tex-Mex paste** and **2 tbsp** (4 tbsp) **water**. Cook, stirring occasionally, until **cauliflower** is tender and water has evaporated, 4-5 min.
- Add **1 tbsp** (2 tbsp) **plant-based butter**. Cook, stirring often, until **cauliflower** is coated, 1 min.
- Season with **salt** and **pepper**. Cover to keep warm.

5



### Assemble tacos

+ Add | **Pork Chorizo**

- Divide **cauliflower mixture** between **tortillas**.
- Sprinkle **plant-based cheese** over top.
- Dollop with **half the guacamole crema**.

3



### Warm tortillas

- Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

6



### Finish and serve

- Divide **tacos** and **roasted sweet potatoes** between plates.
- Squeeze a **lime wedge** over top.
- Serve **remaining guacamole crema** on the side for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Cook chorizo and warm tortillas

+ Add | **Pork Chorizo**

If you've opted to add **chorizo**, heat the same pan used to cook the **cauliflower** over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chorizo**. Season with **salt** and **pepper**. Cook, breaking up **chorizo** and stirring often, until **chorizo** is cooked through, 4-6 min.\*\*

### 5 | Assemble tacos

+ Add | **Pork Chorizo**

Top **tortillas** with **chorizo**.