



Recipes

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Ras el Hanout Cauliflower Tacos

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 12

Ingredients:

24 each 6" Smart Hearty Grains™ Tortilla (47086)

4 1/2 lbs. Cauliflower, blanched, shocked

Flour, as needed

Eggs, lightly beaten, as needed

Seasoned flour, as needed

Ras el hanout seasoning, as needed

1 lb. Green cabbage, thinly sliced

3/4 lb. Purple cabbage, thinly sliced

1 oz. Ginger, minced

1/2 oz. Lime zest

3 oz. Lime juice, fresh

1 Tbsp. plus 1 tsp. Olive oil

1 Tbsp. plus 1 tsp. Harissa seasoning

Salt, to tastes

1/2 cup Almond slivers, toasted

Directions:

1. Combine cabbages, ginger, cilantro, lime zest, lime juice, olive oil, harissa, and salt. Toss well to evenly distribute ingredients. Allow to marinate for at least 30 minutes. Reserve refrigerated.

2. Using standard breading procedure, bread the cauliflower and fry at 350°F for 2-3 minutes or until crispy and golden. Season immediately with ras el hanout. Hold hot for service.

3. To assemble one taco, on a tortilla, place 3 oz. fried cauliflower, 1 1/2 oz. marinated slaw, and 1 tsp. toasted almonds. Serve 2 per order.