



Recipes

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Tikka Masala Cauliflower Tacos

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

24 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301) , grilled
6 cups All-purpose Flour
6 cups Corn Starch
2 Tbsp. Baking Powder
3 qts. Water
5 lbs. Cauliflower florets
1/2 cup Salt
6 cups Tikka Masala sauce, prepared, heated
1 1/2 cups Cucumber Mint Raita, see related recipe
6 cups Basmati Rice , prepared
4 Tbsp. Fresh Parsley
4 Tbsp. Fresh Cilantro

Directions:

1. Combine flour, corn starch, baking powder, water, and salt in a large mixing bowl and mix thoroughly to prepare batter (work in batches if needed).
2. Coat the cauliflower florets in the prepared batter. Working one at a time, let the excess batter drip off, and fry at 350°F until crispy. Toss with kosher salt if desired.
3. Combine the crispy cauliflower with the Tikka Masala sauce and toss.
4. To build one taco, top a prepared Grill-Ready™ tortilla with 1/4 cup basmati rice, 3/4 cup of sauced cauliflower pieces and 1 tbsp. of the Cucumber Mint Raita.
5. Garnish fresh cilantro and parsley as desired and serve 2 tacos per order.



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Cucumber Mint Raita

Serves 1

Ingredients:

1/2 cup Seedless cucumber, shredded, drained,
pressed
1 cup Greek Yogurt , whole milk, plain
4 Tbsp. Fresh Mint , chopped
1 each Lemon Zest
1/2 tsp. Ground Cumin
1 tsp. Ground Coriander
1 tsp. Kosher Salt

Directions:

1. Combine all ingredients and mix thoroughly. Taste and adjust seasoning accordingly if needed.
2. Store under refrigeration until use.