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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 ¼ cup basmati rice, ¾ 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.



Recipes

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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.