



Nashville Hot Cauliflower Wrap

Serves 1

Ingredients:

- 1 each Mission 12" Pressed 12" Whole Wheat Tortilla (10254)
- 2 cups Roasted cashews
- As needed Hot water
- 2 Tbsp. White wine vinegar
- 1 fl. oz. Lemon juice
- 1 tsp. Salt
- 1 tsp. Garlic Powder
- 1 tsp. Onion Powder
- 1/4 cup Fresh dill
- 2 cups Cauliflower florets, trimmed
- As needed Beer batter, prepared
- 1/4 cup Nashville hot wing sauce, prepared
- 1/2 cup Arugula
- 1/4 cup Cherry tomatoes, quartered

Directions:

1. Prepare Cashew Ranch Dressing (Vegan) sub recipe.
2. Pre-heat deep fryer to 350F.
3. Coat cauliflower florets in beer batter and deep fry until golden brown and crispy. Toss in Nashville hot wing sauce.
4. Lay out Whole Wheat Tortilla and top with arugula, tomatoes, avocado, and sauced cauliflower. Drizzle with Cashew Ranch Dressing, wrap burrito style and slice on a bias to serve.
5. Submerge roasted cashews in hot water for 10 minutes and drain.
6. Add all ingredients to a food processor and blitz until smooth and uniform.
7. Add in water as needed to achieve desired texture and consistency.
8. Reserve under refrigeration until use up to 5 days.