buffalo cauliflower tacos

featured product:
butter, plus!

who's ready for vegan taco tuesday?!

these buffalo cauliflower bites are deliciously paired with a homemade vegan dressing and crunchy array of chopped veggies for a mouthful of flavor at every moment.

ingredients

for the cauliflower:
1 cup gluten-free flour
3 tablespoons cornstarch
1 tablespoon avocado oil
½ cup buffalo sauce
½ cup water
3 cups frozen cauliflower
1 cup panko

for the homemade ranch dressing:
½ cup raw cashew butter
? cup water
2 tablespoons apple cider vinegar
1 tablespoon agave nectar
1 teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon salt
1 tablespoon fresh chives
1 tablespoon fresh dill

for assembly:
1 clamshell **organicgirl butter, plus!**
½ cup shredded purple cabbage
½ cup sprouts
½ cup buffalo sauce
8 tortillas

directions

prepare the buffalo cauliflower:
– preheat oven to 425°f (220°c) and line a baking sheet with parchment paper.
– in a large bowl, whisk together the flour, cornstarch, avocado oil, buffalo sauce, and water until smooth.
– toss the thawed cauliflower in the batter until well coated.
– roll each piece in panko breadcrumbs and place on the baking sheet.
– bake for 25–30 minutes, flipping halfway, until golden and crispy.

make the cashew ranch dressing:
– in a blender, combine cashew butter, water, vinegar, agave, onion powder, garlic powder, and salt.
– blend until smooth and creamy.
– stir in chopped chives and dill by hand. adjust consistency with a splash more water if needed.

warm the tortillas:
– lightly toast or warm tortillas on a skillet or in the microwave.

assemble the tacos:
– layer each tortilla with organicgirl butter, plus!, shredded cabbage, sprouts, and a few pieces of crispy buffalo cauliflower.
– drizzle with extra buffalo sauce and a generous spoonful of cashew ranch.