



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
- ½ 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.