Cauliflower Tacos With Cashew Crema

Roasty toasty cauliflower perfectly charred and crisp all topped with a super creamy cashew crema makes these a truly unique vegan taco. You won't even miss the meat.

INGREDIENTS

Sauce
1 green chile (such as serrano), finely grated
1 garlic clove, finely grated
1 cup Farm Fresh Nuts Raw Cashews
3 Tbsp. fresh lime juice
Kosher salt
 Here is the recipe link for Vegan Cashew Cream

Assembly
3 garlic cloves, finely grated
¼ cup grapeseed or vegetable oil
2 tsp. ground cumin
2 tsp. smoked paprika
2 medium heads of cauliflower, cut into 1"–2" florets
Kosher salt
12 6"-diameter corn tortillas
1 small white onion, thinly sliced
Sliced avocado, sliced radishes, cilantro leaves with tender stems, and lime wedges (for serving)

RECIPE PREPARATION

Sauce
Using a fork, mix chile, garlic, cashew butter, lime juice, and 3 Tbsp. water in a small bowl to combine; season with salt. Set aside.

Assembly
Place a rack in lowest position; preheat oven to 450°. Stir garlic, oil, cumin, and paprika in a small bowl to combine. Arrange cauliflower on a rimmed baking sheet and pour spiced oil over. Season with salt and toss to evenly coat cauliflower. Roast, undisturbed, until dark brown and crisp on the bottom, 15–20 minutes. Remove from oven and turn florets over. Continue to roast until second side is dark brown and crisp, 15–20 minutes longer.

Heat a large skillet over medium-high. Working in batches, toast tortillas in a single layer, turning halfway through, until warmed through, about 1 minute total. Transfer to plates.

Spread each tortilla with some reserved sauce; top with cauliflower. Garnish with onion, avocado, radishes, and cilantro. Serve with lime wedges for squeezing over.