



Vegan tacos

The classic from Mexico in a vegan version with roasted cauliflower, perfectly complemented by our hot and spicy Mexico salsa sauce.

Zutaten

4 Portionen

200 g Cauliflower
100 g Paprika
150 g Grated cheese, vegan (optional)
Byodo Mexico Salsa Sauce
6 Cocktail tomatoes
1 Carrot, grated
1 Lime
1 Chili, red
1 Avocado
4 EL Byodo frying oil rapeseed
300 g Kidney beans
4 Tortilla wraps
1 TL Garlic powder
1 TL Paprika powder
1 TL Agave syrup
1 TL Byodo sea salt
1 TL Cumin
1 Pinch Pepper

Zubereitung

Preheat the oven to 160 °C fan. Cut the cauliflower into small florets.

To make the cauliflower marinade, mix the frying oil, garlic powder, paprika powder, agave syrup, salt, cumin and pepper in a large bowl, add the cauliflower and cover evenly with the seasoning oil. Spread the marinated cauliflower on a baking tray and cook in the oven for 15 minutes.

Cut the peppers, tomatoes and chili into small pieces, grate the carrot and slice the avocado

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Heat the kidney beans in a pan with a little frying oil and mix with 2 tbsp Byodo Salsa Sauce

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Hang the tortilla wraps over a baking tray to give them the typical taco shape. Alternatively, ready-made taco shells can also be used. Briefly heat the wraps in the oven at a low temperature and fill with beans, carrots, peppers, tomatoes, roasted cauliflower, avocado and grated cheese. Top with Byodo Mexico Salsa Sauce, chili and lime juice and enjoy warm.