



## Roasted Cauliflower Tacos with Avocado-Black Bean Salsa

**Prep: 15 minutes**

**Roast: 15 minutes • Serves: 6**

- 2 garlic cloves, minced
- 1 medium head cauliflower, cut into small florets
- 2 tablespoons extra virgin olive oil
- 1¾ teaspoons ground chipotle pepper
- ½ teaspoon plus ⅛ teaspoon salt
- ½ teaspoon plus ⅛ teaspoon pepper
- 1 large tomato, diced
- 1½ cups rinsed and drained canned black beans
- ¼ cup chopped fresh cilantro leaves
- 2 tablespoons fresh lime juice
- 1 avocado, peeled, pitted and chopped
- 12 (5- to 6-inch) corn tortillas, warmed
- ¼ cup reduced fat sour cream

1. Place large rimmed baking pan in oven; preheat oven to 475°.
2. In large bowl, toss garlic, cauliflower, oil, 1½ teaspoons chipotle pepper, and ½ teaspoon each salt and pepper. Spread in single layer on hot pan; roast 15 minutes or until charred, turning once during last 2 minutes of cooking.
3. In medium bowl, toss tomato, beans, cilantro, lime juice, and remaining ¼ teaspoon chipotle powder, and ⅛ teaspoon each salt and pepper; fold in avocado.
4. Evenly fill tortillas with cauliflower mixture and avocado mixture; evenly top with sour cream.

*Approximate nutritional values per serving (2 tacos):  
313 Calories, 13g Fat (3g Saturated), 4mg Cholesterol,  
449mg Sodium, 44g Carbohydrates, 12g Fiber, 10g Protein*