



# Chipotle BBQ Cauliflower and Chickpea Tacos

by Chef Justin Newgaard

Serves 4-6



## Ingredients

### For the Dressing:

- 1/2 cup Hampton creek just mayo
- 1/2 teaspoon Dijon mustard
- 2 teaspoons chopped chipotle peppers in adobo
- 1 1/2 teaspoon apple cider vinegar
- 1/4 teaspoon celery salt
- 1 teaspoon honey
- 1/2 fresh lime juice

### For the Slaw:

- 6 cups thinly chopped green cabbage
- 1 can black beans
- 1/2 cup cut corn

### For the BBQ rub:

- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion
- 1 teaspoon kosher salt
- 1 teaspoon chili powder
- 1 teaspoon coconut sugar
- 1/2 teaspoon black pepper

### Chipotle BBQ Cauliflower:

- 1 head of cauliflower
- 1 can chickpeas, drained and rinsed
- 1 teaspoon olive oil
- 10-12 corn or flour tortillas 6 inch
- 1 fresh sliced jalapeno

## Directions

Preheat oven to 375.

**For the dressing:** In a mixing bowl combine the dressing ingredients and mix together.

**For the slaw:** In another bowl add cabbage, black beans and corn. Pour dressing over cabbage and mix well. Place in refrigerator till needed.

**For the BBQ Rub:** Mix all BBQ rub spices together.

**For the Cauliflower:** Separate all of the cauliflower florets and chop into bite size pieces. Place florets and chickpeas onto sheet pan and drizzle with olive oil and sprinkle BBQ rub over. Toss until all cauliflower and chickpeas are fully coated. Place in oven and bake for 25 minutes turning once during the process.

**To serve:** Warm the tortillas. In each tortilla add 1/3 cup of cauliflower mixture, 2 tablespoons of slaw, top with jalapeno and enjoy.