



UCCOOK

Sweet & Sour Cauli Tacos

with a spicy pineapple salsa & vegan mayo

This recipe is loaded with the best of both worlds and hits all the right notes! Roasted cauliflower and red pepper are tossed in a delectable sweet & sour sauce, then wrapped in a toasty corn tortilla. Topped up with a zingy pineapple, red onion & chilli salsa. Finished off with fresh coriander and that unmistakably creamy vegan mayo.


Hands-on Time: 30 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Rhea Hsu

 Veggie

 Leopard's Leap | Chardonnay Pinot Noir

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Ingredients & Prep

800g	Cauliflower Florets <i>cut into bite-size pieces</i>
1	Red Bell Pepper <i>rinsed, deseeded & thinly sliced</i>
240g	Pineapple Pieces <i>drained & roughly chopped</i>
1	Red Onion <i>peeled & finely diced</i>
15g	Fresh Coriander <i>rinsed & picked</i>
4	Fresh Chillies <i>deseeded & finely chopped</i>
2	Limes <i>zested & cut into wedges</i>
20ml	Cornflour
310ml	Sweet & Sour Sauce <i>(125ml Tomato Sauce, 125ml Rice Wine Vinegar & 60ml Low Sodium Soy Sauce)</i>
12	Corn Tortillas
80g	Salad Leaves <i>rinsed & roughly shredded</i>
120ml	Vegan Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. ROASTED CAULI Preheat the oven to 200°C. Spread out the cauliflower pieces on a roasting tray. Coat in oil and season. Roast in the hot oven for 25-30 minutes until cooked through and crispy. Place the pepper slices on a separate tray. Coat in oil and seasoning. Set aside.

2. SUMPTUOUS SALSA In a bowl, combine the chopped pineapple, the diced onion, ½ the picked coriander, ½ the sliced chilli (to taste), the juice of 4 lime wedges, the lime zest, and seasoning. Set aside for serving.

3. FINISH THE ROAST When the cauli has 15 minutes remaining, give the tray a shift. Pop the tray of dressed pepper slices into the hot oven. Roast for the remaining time until starting to char.

4. SWEET & SOUR SAUCE In a small bowl, loosen the cornflour with 20ml of water until fully dissolved. Place a pan over medium heat with the sweet & sour sauce, 40ml of a sweetener of choice, and 240ml water. Bring to a simmer. Once simmering, add the loosened cornflour. Stir until slightly thickened. Season to taste. Remove from heat and toss through the roasted cauliflower & pepper strips.

5. TOASTY TORTILLAS Place a clean pan over a medium heat. When hot, dry toast the tortillas one at a time for 30-60 seconds per side until heated and lightly crisped.

6. TIME TO ASSEMBLE! Top each toasted tortilla with the shredded salad leaves. Top with the sweet & sour cauli & pepper, the spicy pineapple salsa, and a dollop of mayo. Sprinkle over the remaining coriander and chilli (to taste). Enjoy, Chef!

Nutritional Information

Per 100g

Energy	357kJ
Energy	85kcal
Protein	2.2g
Carbs	14g
of which sugars	4.4g
Fibre	1.9g
Fat	2.3g
of which saturated	0.7g
Sodium	220mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Cook
within 2
Days