



Cauliflower Burritos

Serves two famished eaters (Each of us had two whole burritos. Honestly one would have sufficed but they were so darned good we just kept going.)

Cauliflower Ingredients

- 1 head of cauliflower, cut into 1-inch florets
- 1 ½ Tbsp extra virgin olive oil
- ½ tsp of chili powder
- ½ tsp of cumin
- ¼ tsp of garlic powder
- ½ tsp of salt
- 20 grinds of fresh black pepper

Instructions

Preheat the oven to 425 degrees and line a sheet pan with aluminum foil. I roasted my cauliflower in my handy dandy toaster oven. Toss all the ingredients together in a large bowl and place on the baking sheet. Roast for 25 minutes, turning once with a spatula midway. Taste to be sure it is perfect, and place into a dish for serving after it is ready. The spices really punch up the flavor here.

Meanwhile, prepare a platter with:

- Chopped lettuce or napa cabbage (You will see I used leaf lettuce from my garden)
- ½ large avocado, diced
- Wedges of lime to spritz on top
- Sliced cherry tomatoes (mine were homegrown) or diced fresh tomatoes
- ¼ cup plain unflavored yogurt
- Fresh DILL (I bet you thought I was going to say Cilantro! Nope, gotta have something unexpected.)
- Bottle of hot sauce
- 4 large flour tortillas. I put all 4 of ours between two damp paper towels and microwaved them for 30 seconds. They were so perfect. You can keep them wrapped in a dish towel to keep them warm.

To serve, you can make any type of rice - I had a very non-Central American type of wild rice pilaf here. Rice can be a side dish or go into the burrito. Put a large tortilla on each plate and let everyone fill their burrito according to their taste. Add hot sauce if you wish. Enjoy!

PS: Fresh Fruit is great as a side to these.