



Makes 8 tacos
Preparation Time: 25 minutes
Cook Time: 25 minutes

INGREDIENTS:

1 10- to 12-oz. package fresh cauliflower florets

½ of a medium red onion, thinly sliced (1 cup)

¾ cup jarred chipotle salsa, divided

1 15-oz. can no-salt-added black beans, rinsed and drained

¾ cup frozen roasted corn, thawed

8 6-inch corn tortillas, warmed

1 cup shredded red cabbage

½ cup sliced scallions

¼ cup chopped fresh cilantro

Lime wedges

Red Onion and Charred Cauliflower Tacos

These veggie tacos get their smoky flavor from chipotle salsa and roasted corn. If you can't find frozen roasted corn, cook regular frozen corn in a nonstick skillet over medium-high until slightly blackened.

Looking for more Mexican-inspired vegan dishes to add to your menu? Try these [veggie fajitas](#).

By Nancy Macklin, RDN

- 1 Preheat oven to 450°F. Line a 15×10-inch baking pan with foil. Cut up any large cauliflower florets. Place cauliflower, red onion, and ¼ cup of the salsa in the prepared pan; toss to coat. Roast 15 minutes or until cauliflower is tender and charred, stirring once.
- 2 Meanwhile, in a bowl combine black beans, corn, and the remaining ½ cup salsa.
- 3 Spoon bean mixture onto tortillas. Top with cauliflower mixture, cabbage, green onions, and cilantro. Serve with lime wedges.