

# Gochujang Cauliflower Taco, Pita or Bao Bun with Cilantro Lime Slaw and Avocado Crema

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](http://dining.uconn.edu/recipes)

Makes 20 tacos

## Cilantro Lime Slaw

*Make about 3 cups of slaw*

- 1 ½ cups green cabbage-shredded
- 1 ½ cups purple cabbage-shredded
- 1 cup carrots-shredded
- ½ cup cilantro-chopped
- ½ cup sliced green onions
- ¼ cup extra virgin olive oil
- 1 lime-juiced
- ½ tablespoon guava, honey, maple syrup, or sugar
- 1 garlic cloves-minced
- 1 jalapeno, deseeded and minced
- 1/8 teaspoon salt

1. In a large bowl, combine both shredded cabbage and shredded carrots, chopped cilantro, and green onions.
2. In a small bowl, whisk together olive oil, lime juice, sugar, minced garlic, jalapeno, and salt.
3. Slowly add dressing to the cabbage mixture and toss until coated.
4. Store in an airtight container refrigerated for up to 2-3 days.

## Avocado Crema

*Makes about 1 cup*

- 2 tablespoons gochujang red pepper paste
  - ½ cup room temperature water
  - 2 tablespoons maple syrup or honey
  - 1/3 cup ketchup
  - 1 tablespoon soy sauce
  - 1 teaspoon rice vinegar
  - 1 tablespoon cornstarch
- Mix all ingredients together and simmer over medium heat until bubbly and slightly thickened stirring constantly.

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## **Cauliflower**

- 1 cauliflower, broken into small florets
- 1 tablespoon olive oil
- 1 ½ teaspoon kosher salt
- 1 teaspoon black pepper

1. Preheat the oven to 325 degrees and line a baking pan with parchment paper, or cook in a sauté pan over medium heat.
2. In a large bowl, toss together cauliflower, oil, salt, and pepper.
3. Spread the cauliflower out evenly on the baking pan and bake for 15 minutes.
4. Remove from the oven, toss in just enough sauce to coat the cauliflower, and bake for another 10-12 minutes, until the edges are slightly charred and caramelized.

### **Optional Method:**

Add cauliflower to sauté pan and cook until tender for about 5 minutes, add sauce and cook five more minutes until cauliflower is tender and sauce is caramelized and reduced.

## **Building Tacos**

20 grilled tortillas, pitas, or steamed bao buns

Place a tortilla, pita, or bao bun on a flat surface, then add 1 ounce of cauliflower to the bun, followed by 1 tablespoon of crema and ¼ cup of cilantro lime slaw.

Serve immediately.