



# NASHVILLE HOT VEGETARIAN TACOS



Corn tortillas are filled with **Nashville Hot Style Breaded Cauliflower**, refried beans, diced avocado, shredded cabbage, pico de gallo, cucumber and garnished with scallions, cilantro and lime crema. Yield: 4 Servings

## Ingredients:

12 Each	<b>Nashville Hot Style Breaded Cauliflower</b> [#1127720], Prepared According to Package Directions	½ Cup	Pico de Gallo, Prepared
8 Each	Corn Tortillas, Grilled	¼ Cup	Cucumber, Diced
½ Cup	Refried beans, Prepared	Garnish	Scallion, Sliced
1 Cup	Avocado, Diced	Garnish	Cilantro, Chopped
½ Cup	Purple Cabbage, Julienned	Garnish	Lime Crema, Prepared
		4 Each	Lime, Wedged

## Directions:

1. Spread an even amount of refried beans over doubled tortillas.
2. Top the beans with diced avocado, purple cabbage, pico de gallo and diced cucumber.
3. Add three pieces of **Nashville Hot Style Breaded Cauliflower** to each taco.
4. Garnish with scallions, cilantro and lime crema and serve each taco with a lime wedge.

