

Buffalo Cauliflower Tacos

1 Head of cauliflower cut into small pieces
2 tbsp olive oil
1 tbsp chilli powder
2-3 cloves minced or chopped garlic
1 tsp garlic powder
1 tsp onion powder
Franks Buffalo Wing Sauce
Breadcrumbs



Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Toss cut up cauliflower with olive oil, garlic, spices and wing sauce. Distribute the cut up and seasoned cauliflower pieces on the baking sheet. Bake for approximately 20 minutes or until they are starting to get tender turning over after 10 minutes. Pour more wing sauce over cauliflower, stir and coat with breadcrumbs. Bake another 5-10 minutes until crispy on the outside and tender on the inside.

Serve on your choice of tortilla.
Top with homemade guacamole, green onions and vegan ranch dressing.