



BUFFALO CAULIFLOWER TACOS

with Tangy-Sweet Slaw

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



10 oz | 20 oz
Cauliflower Florets



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine
Vinegar



3 tsp | 5 tsp
Hot Sauce



82 g | 164 g
Tempura Batter Mix
Contains: Eggs, Milk,
Wheat



¼ oz | ½ oz
Frank's Seasoning
Blend



6 | 12
Flour Tortillas
Contains: Soy,
Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

TEMPURA BATTER MIX

Combine this mix with water to give cauliflower a crisp, light-as-air coating.

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 900



FRY, FRY AGAIN

In Step 5, you'll be shallow frying your battered cauliflower. To test and make sure the oil is hot enough between batches, add a drop of batter on its own. If it sizzles immediately, that's your green light to start cooking. If not, wait about 15 seconds, then try again.

BUST OUT

- 3 Medium bowls
- Whisk
- Large pan
- Slotted spoon
- Paper towels

- Kosher salt
- Black pepper
- Sugar (½ tsp | ¾ tsp)
- Cooking oil (for frying)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Cut **cauliflower** into 1-inch pieces.



2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **mayonnaise**, **1½ tsp vinegar** (3 tsp for 4 servings), **¼ tsp sugar** (½ tsp for 4), and a **pinch of salt and pepper**. (Save remaining vinegar for another use.)



3 MAKE SAUCE

- In a second medium microwave-safe bowl, combine **scallion whites**, **hot sauce**, **1 TBSP water** (2 TBSP for 4 servings), a **pinch of sugar**, and a **pinch of salt**.
- Microwave for 1 minute, then immediately stir in **3 TBSP butter** (6 TBSP for 4) until melted.



4 MAKE BATTER

- In a third medium bowl (use a large bowl for 4 servings), whisk together **tempura mix**, **Frank's Seasoning Blend**, **¼ cup water** (½ cup for 4), and a **pinch of salt and pepper**. **TIP: If mixture is too thick, add more water 1 tsp at a time until it reaches a pancake-batter-like consistency.**
- Stir in **cauliflower** until fully coated.



5 FRY CAULIFLOWER

- Heat a **½-inch layer of oil** in a large, preferably heavy-bottomed, pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to the pan, using a slotted spoon, add coated **cauliflower**. **TIP: Don't overcrowd the pan! You will need to work in batches.**
- Cook until cauliflower is golden brown and crisp, 2-3 minutes per side. Using a slotted spoon, transfer to a paper-towel-lined plate.



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **slaw** and **cauliflower**. Drizzle with **sauce** and sprinkle with **scallion greens**. Serve.