

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



Cauliflower Florets



Coleslaw Mix



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



White Wine Vinegar



3 tsp | 5 tsp Hot Sauce 🖠



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



Frank's Seasoning Blend



Flour Tortillas Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

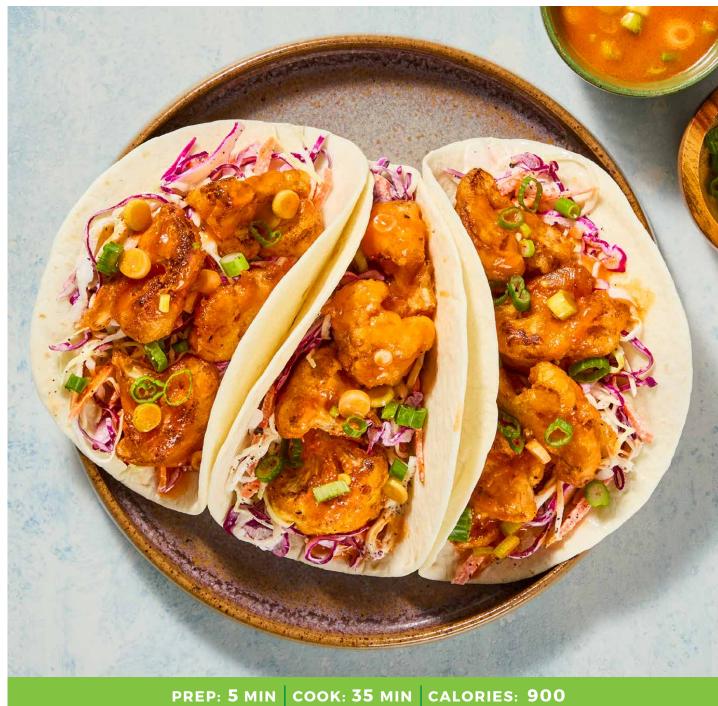
HELLO

TEMPURA BATTER MIX

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

BUFFALO CAULIFLOWER TACOS

with Tangy-Sweet Slaw





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
 - Slotted spoonPaper towels
- Whisk
- Large pan
- Kosher salt
- Black pepperSugar (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.

HOW WAS YOUR MEAL?



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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 papertowel-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.