

Javala

ROASTED CAULIFLOWER & PINEAPPLE AL PASTOR TACOS

1 head cauliflower, cut into florets.

1 jalapeno.

3 large rounds of fresh pineapple, circle sliced.

3 fresh limes.

$\frac{3}{4}$ cup pineapple juice.

2 Tbsp. olive oil.

$\frac{1}{2}$ cup white vinegar.

1 Pack of your favorite corn tortillas.

1 large or 2 small white onions, minced.

2 cloves garlic, minced.

2 Tbsp. chili powder.

2 avocados.

2 chipotle peppers.

2 Tbsp. paprika.

In a blender, take 1 piece of the sliced pineapple, 2 garlic cloves, $\frac{1}{2}$ jalapeno, 2 chipotle peppers, paprika, chili pepper, pineapple juice and vinegar, 1 avocado (not in shell), and 1 lime squeezed (discard the lime itself) and blend.

Heat pan or skillet on medium-high. Add olive oil. Saute onion and cauliflower florets for 10-15 minutes, or until desired consistency. Season with salt and pepper. Turn heat down to low and add the pineapple avocado sauce (quantity dependent on your preference).

Take your pineapple rounds and, using tongs, place directly on your burner to char. You want some dark coloration but not burnt. When done, dice the pineapple.

Heat up your tortillas in a separate pan with a little water to keep moist, or place on a burner for a few seconds on either side. Place cauliflower and sauce mix in a tortilla, top with the diced pineapple pieces and some sliced jalapenos and avocado.

Illustration by Patrick Kyle