



Breakfast Tacos (courtesy of @upishi101)

Serves: 2

Prep Time: 30 Mins

INGREDIENTS

Store bought tortillas (you can make them at home too)
2 cups of cauliflower
4 eggs
1 avocado
1 red onion, finely chopped
Coriander leaves, finely chopped
1 tablespoon of Jars of Goodness Hot Passion Sauce
1/2 a teaspoon of whole cumin seeds
1 teaspoon of black pepper
1 tablespoon of Jars of Goodness Pear Vinaigrette
Salt to taste

METHOD

- Toast the cumin seeds and some salt in a greased pan over low heat until they produce a nutty smell.
- Add in the cauliflower and cook for 2 minutes until it chars.
- Add in the onions and coriander and sauté them.
- Add in the Jars of Goodness Hot Passion Sauce, stir it around until evenly mixed then set aside.
- Mix the eggs with black pepper and salt and make scrambled eggs.
- Warm the tortillas and assemble the cauliflower, scrambled eggs and avocado on top.
- Finish it off by drizzling a generous amount of the Jars of Goodness Pear Vinaigrette on top.

ENJOY!

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