

## **Baja-Style Tacos**

### **Combine and refrigerate:**

3 cups coleslaw mix  
2 mangoes cut in ¼" pieces (Peruvian mangos preferred)  
2 tbs. chopped cilantro  
Juice of 2 limes  
¼ tsp. salt

**Heat oven to 450; spray rimmed baking sheet with vegetable oil.**

### **Whisk in shallow bowl:**

1 cup or more canned coconut milk  
1 tsp. garlic pdr.  
1 tsp. ground cumin  
1 tsp. onion pdr. or minced dried onions  
¼ tsp. cayenne  
1 tsp. salt

### **Dip in coconut milk mixture:**

½ head cauliflower cut in 1" pieces then  
Dip each piece in bowl of panko or other fine bread crumbs  
Place on baking sheet, bake on middle rack for 20-25 minutes until  
Tender, golden and crisp, turning once halfway through baking.

### **Cilantro sauce**

Blend together:  
3 tbs. cilantro  
¼ cup non-dairy sour cream  
¼ cup vegan mayonnaise  
Juice of 1 lime  
3 tbs. water  
¼ tsp. salt

Divide the slaw between 8-12 warm corn tortillas, top with cauliflower and drizzle with cilantro sauce, fold and serve.