

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Cauliflower Tinga Tacos

Ingredients:

- 4 roma tomatoes
- 2 to 3 chipotle chiles
- 1 clove garlic
- 3 cups water
- 2 tablespoons vegetable oil
- 1 head cauliflower, cut into bite-size pieces
- 1/2 medium white onion, chopped
- Corn tortillas
- [Pickled Red Onions](#)
- Chopped cilantro

Directions:

Bring the tomatoes and water to a boil in a medium saucepan over medium-high heat. Cover and reduce heat to low; let simmer for 8 to 10 minutes until tomatoes are cooked through. Remove from heat and let cool slightly. Puree the tomatoes and the cooking water with the chipotle peppers and garlic in a blender until smooth.

Heat the vegetable oil in a Dutch oven medium-high heat. Saute the the cauliflower and onion for about 5 minutes, until the onion turns translucent. Pour in the tomato-chipotle puree. Let sauce come to a boil; season with salt to taste. Cover and cauliflower simmer for 12 to 15 minutes until the sauce has reduced slightly. Remove from heat.

Heat a *comal*, griddle, or non-stick skillet over medium heat. Heat the tortillas, about 30 seconds per side, until soft and pliable. Spoon 3 to 4 tablespoons of cauliflower down the center of each tortilla. Garnish with Pickled Red Onions and chopped cilantro. **Enjoy!**

<http://www.lacocinadeleslie.com/2017/06/cauliflower-tinga-coliflor-tacos.html>