***CHILAQUILES***

1-2 pkgs of small/medium corn tortillas

1/2 head of cauliflower

1 jar mild chunky red salsa

1/4 cup whole raw cashews

2 Tbsp taco seasoning

2 Tbsp garlic granules

1 Tbsp smoked paprika

1 Tbsp Chili lime seasoning

1/2 bunch of cilantro

3 cloves fresh garlic

Fry your fresh tortillas until they become crispy enough to remain firm and more crunchy than soft.

Set tortillas to the side once done, and move on to the Cauliflower.

Cut cauliflower into small bite size pieces. Coat a skillet with olive oil and sauté cauliflower on high heat for 10 minutes.

Combine the remaining ingredients into a blender, and blend until smooth (should blend for @ least 35-45 seconds).

Add sauce from blender into skillet with cauliflower and cook on medium-high heat for 5-7 minutes (reduce heat to simmer if it starts to boil and splatter).

Turn off the heat, add your desired amount of chips and mix them into the sauce. All of your chips should be covered in a light amount of sauce (at minimum). The goal is to soften the chips with the sauce, while leaving a slight crunch in each bite.

***CAULIFLOWER WINGS***

Cut cauliflower into large bite-sized pieces

Batter cauliflower in your desired coating. I use a wet and dry combo with Bob’s Red Mill egg replacer for my wet batter (it’s gets really thick if you don’t add enough water, so be sure to add more water than the package suggests for this) and organic all-purpose flour for the dry.

Meanwhile, heat neutral oil in large pot to 365 degrees. Make sure there is enough oil for cauliflower to be submerged.

Dip your cauliflower into wet batter, let the excess drip off, then add wet pieces into dry batter and coat with flour.

Deep fry until golden brown (should take 5-7 minutes; Cauliflower gets really soft if you fry it for too long). Drain on paper towels.

***BUFFALO SAUCE***

2 Tbsp vegan butter (I used Miyokos)

1 Tbsp mustard (bottled)

1 Tbsp garlic powder (granules)

1 Tbsp oregano

1/3 cup of your favorite cayenne based standard hot sauce (I used Red Rooster)

Add butter into saucepan on medium-high heat. Once melted down add mustard, garlic powder, oregano and then then hot sauce (pour hot sauce in slowly)

Whisk together until everything looks combined and smooth. Simmer for 1-2 minutes.

Pour over your cauliflower in a separate bowl and toss around to coat.

***LEMON PEPPER SEASONING***

4 Tbsp salt-free lemon pepper seasoning

2 Tbsp garlic powder (granules)

1 Tbsp sea salt

Combine all ingredients. Then sprinkle over your prepared cauliflower until everything looks evenly distributed.

Squeeze fresh lemon juice over the top once done, for an extra lemon kick if needed.

**BBQ OYSTER MUSHROOM SLIDERS**

1 LB. Oyster Mushrooms (1 LB. Of mushrooms should feed 2-4 ppl)

1/2 cup olive oil

1 tsp sea salt

cut mushrooms into 1/4” slivers (1 LB. Of mushrooms should feed 2-4 ppl)

Add mushrooms into a roasting pan (simple aluminum pan will do). Coat with sea salt and olive oil and place in oven for 60 mins @ 475 degrees.

Remove from oven and add your fav BBQ sauce over the top and mix together.

Fresh toppings like Carrot shreds, cucumber slices, sweet peppers and jalapeños work really well for these. But, feel free to explore other fresh options of your liking as well.