

MEXICAN FRIED CAULIFLOWER BOWL

Get ready for a flavor fiesta with our Mexican Fried Cauliflower Bowl – it's crispy, zesty, and utterly satisfying!





Ingredients:

- 4oz. Gordon Choice Battered Cauliflower #694550
- 6oz. Sandridge Cilantro Lime Rice #674412
- 1/4tsp. Tajin #508395
- 2oz. Sofrito Recipe
- 2oz. Tavolini Old World Marinara Sauce #357507
- 2oz. Black Beans
- 2oz. Corn
- Limes/Lime Juice
- Markon Ready-Set-Serve Fresh Cilantro #667511

Instructions:

1. Deep Fry the 4 oz. of battered cauliflower according to the packaging until golden and crispy. Toss with ¼ tsp. Tajin. Set aside.
2. Warm 6 oz. of cilantro lime rice on the stovetop or steamer.
3. In a serving bowl, layer the cilantro lime rice as the base. Top with black beans & corn, then drizzle the warmed sofrito and marinara mixture evenly over the top.
4. Place the hot, crispy battered cauliflower on top of the bowl.
5. Squeeze fresh lime juice over the bowl to taste. Garnish generously with chopped fresh cilantro.

Serving Suggestion: Serve with tortilla chips or warm tortillas on the side for a satisfying, plant-forward entrée.

Product	Description	Code #	Pack Size
 Sandridge® Cilantro Lime Rice	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro.   	674412	4/4 lb.
 Tavolini® Old World Marinara Sauce	Crafted with sun-ripened tomatoes and slow-simmered with a touch of onion, garlic, and classic Italian spices for a rich, vibrant flavor that your guests will love!     	357507	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

