



CAULI-POWER NACHOS

If you're looking for a wholesome appetiser with the appeal of "junk food", this is a definite "winner winner, no chicken in this dinner" kinda meal!

Serves 4 – 6

CAULI-MEAT MIX

- * 2 fresh jalapeño peppers
- * 500 g cauliflower florets
- * 200 g whole walnuts
- * ¼ cup (60 ml) oil (canola, olive, sunflower, or a blend)
- * 1 clove garlic, crushed
- * 1 tsp ground cumin
- * 1 tsp smoked paprika
- * 1 tsp salt
- * 2 Tbsp lime juice (fresh or bottled)
- * ½ tsp garlic powder or onion powder
- * ½ tsp cayenne pepper, or to taste

NACHOS

- * 1 packet (250 g) nacho chips
- * 1 – 2 cups Easy-Peasy Cheesy Sauce
- * 2 cups grated vegan cheddar
- * Pineapple pico de gallo and/or chunky guacamole, for serving.

1 Cauli-meat mix: Char the whole jalapeños with a cook's blowtorch, or over the open flame of a gas stove, or under the oven's grill element. They should be just blackened, but not burnt. Cut in half and remove the seeds if you prefer less heat.

2 Place the jalapeños and the remaining ingredients into a blender or food processor and pulse to coarse crumbs, adding a little more oil if needed. (You may need to do this in batches.) Place on a baking tray and bake in a preheated oven at 200°C for 15 minutes, then stir to combine and bake for a further 15 minutes, until it resembles the colour and texture of browned beef mince. Remove from the oven.

NACHOS

- 1** Scatter the nacho chips in a large ovenproof dish.
- 2** Spread the cauli-meat over the nachos, pour over the cheese sauce, top with grated cheddar, and return to the oven for 5 – 8 minutes, until the grated cheese is melted. Serve straight away, with pico de gallo and/or guacamole on the side, for dipping.

NOTES

• For a more intense taste, use 2 – 3 chipotle peppers in adobo sauce instead of jalapeños.

• No time to make cheese sauce? Make a cheat's version by placing 1 cup grated vegan cheddar in a pot with ½ cup (125 ml) water or vegetable stock. Heat slowly, whisking, until well combined.