

CAULI-POWER NACHOS

If you're looking for a wholesome appetizer 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 (for homemade chips, see page 63)

1-2 cups Easy-Peasy Cheesy Sauce, see page 139

2 cups grated vegan cheddar

Pineapple Pico de Gallo and/or Chunky Guacamole, for serving, see page 153

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 Scatter the nacho chips in a large ovenproof dish. 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.

