

## Beyond your Scale Kitchen

Keep it easy with these simple but delicious recipes. From make-ahead lunches and midweek meals to fuss-free sides and moreish desserts, we've got everything you need.

### ROASTED CAULIFLOWER BURRITO BOWL

Colorful 30-minute burrito bowl made with seasoned cauliflower, black beans, and guacamole! Hearty, plant-based fun with plenty of protein and fiber, vitamins and minerals, and not to mention tons of flavor. A perfect meal when you want something substantial but healthy on the table fast.



## Roasted Cauliflower Burrito Bowl

4 servings  
30 minutes

### Ingredients

- 1 head Cauliflower (cut into florets)
- 1/2 tsp Cumin
- 1 tsp Chili Powder (divided)
- 1 tsp Smoked Paprika (divided)
- 1/4 tsp Sea Salt (divided)
- 1 1/2 cups Black Beans (cooked)
- 1/2 cup Water
- 1 Avocado
- 1 Garlic (clove, minced)
- 1 tsp Lime Juice
- 1/4 cup Cilantro (finely chopped, optional)

### Directions

- 1 Preheat the oven to 425°F (218°C) and line a baking sheet with parchment paper. Toss the cauliflower with the cumin, half the chili powder, half the smoked paprika and half the sea salt. Place in the oven and cook for 25 minutes, flipping halfway through.
- 2 While the cauliflower is baking, add the beans to a small pot along with the water, the remaining chili powder, the remaining smoked paprika and remaining sea salt. Bring to a simmer over medium-low heat, mashing the beans with the back of a spoon. Cook for about 8 to 10 minutes, until the mixture has thickened. Remove from heat.
- 3 In a small bowl, add the avocado, garlic and lime juice and mash to make guacamole.
- 4 Divide the cauliflower into bowls and top with the mashed beans and avocado. Sprinkle the cilantro on top, if using. Serve and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days. Store the guacamole separately and squeeze with additional lime juice to prevent browning.

**More Flavor:** Add red pepper flakes or chili flakes along with finely diced red onion to the mashed avocado. Roast the cauliflower with avocado or olive oil.

**Even More Flavor:** Add red, green, yellow, or orange peppers, cut lengthwise, and half a red onion, sliced into 1/4 inch rings. Season with a pinch of salt and sauté in a tbsp of olive or avocado oil. Stir frequently and cook until slightly softened about 4 minutes.

**Spice it up:** Add these spices to the beans: 1 tsp cumin 1/2 tsp smoked paprika 1 tsp onion powder 1 tbsp of minced garlic

**Additional Toppings:** Serve with corn tortilla chips.