

Grilled Vegetable Burritos

Serves 4

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Grilled mushrooms, cauliflower, zucchini and nopales all wrapped up in a collard green “tortilla” make for a fun and plant-based dinner.

Grain-free, dairy-free, whole food plant based

INGREDIENTS

- 1/2 head of cauliflower
- 2 zucchini
- 2 1/2 cups mushrooms
- 3-4 Cactus paddles
- 1 T ground cumin
- Juice of 1/2 lime
- Collard green leaves
- Pico de gallo
- 1 cup cooked black beans
- Jalapeño, sliced
- Cilantro
- Additional optional toppings: vegan sour cream or cheese, rice

Spice Sauce

- 1 T cumin
- 1 T chili powder
- 1 T dried oregano
- 1 t chipotle powder
- 1 t garlic powder
- 1/2 t salt
- Black pepper
- Zest and juice of 1/2 lime
- 1/4 cup water

DIRECTIONS

1. Prepare the cactus paddles by cutting off any thorns. Cut the zucchini into 1/2" thick slices. Cut the cauliflower into thick slices.
2. Place all veggies on a large cookie sheet. Drizzle the lime juice over the veggies and sprinkle with about 1/2 teaspoon sea salt, 1 tablespoon of cumin, and freshly ground black pepper. Grill over medium heat until tender. Remove from the grill and cut the veggies into smaller pieces.
3. Meanwhile, make the spice sauce: combine all ingredients except water in a small bowl. Slowly pour in water until it is thin enough to be a pourable consistency.
4. Prep the collard green "tortillas": wash and dry 1-2 leaves per person. Slice the bottom off the leaf where the stem becomes thick. Flip the leaf over. Holding your knife horizontally, slice down the length of the center stem to thin it out. The lower 1/3rd of the stem is very thick - thinning it out will keep it from snapping when wrap up your burrito. Optional: gently steam the leaf for 1 minute to soften it.
5. To assemble: layer black beans, grilled veggies, and salsa on the collard leaf, plus any additional toppings you desire. Drizzle with the spice sauce. Roll and enjoy!