

MEXICAN STREET STYLE GRILLED CAULIFLOWER

This Mexican Street Style Grilled Cauliflower is what summer flavors in Texas are all about! This easy cauliflower recipe is great for a BBQ or cookout side and perfect for entertaining!

Prep Time 5 mins • Cook Time 30 mins

Course: Appetizer, Main Course, Side Dish

Servings: 4

Calories: 234kcal

Ingredients

- 1 large head fresh cauliflower cut into florets
- 3 Tbsp. olive oil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp chili powder
- $\frac{1}{4}$ tsp. paprika
- $\frac{1}{2}$ tsp. garlic powder

Sauce

- $\frac{1}{4}$ cup mayonnaise your favorite
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ tsp. chili powder
- $\frac{1}{4}$ tsp. cumin
- 1-2 cloves garlic finely minced
- $\frac{1}{4}$ tsp. salt
- 2 tsp. lime juice
- $\frac{1}{3}$ cup crumbled Cotija cheese

Garnish: Chopped Cilantro

Instructions

To cook the cauliflower:

1. Preheat your grill to 375-400 degrees. Place the cauliflower florets into a disposable aluminum pan and season with salt, chili pepper, paprika and garlic. Drizzle with olive oil and toss to coat.
2. Place pan on the grill and cook/smoke for 30-35 minutes (stirring occasionally) or until cauliflower is tender and has started to char and caramelized.
3. To cook your cauliflower in the oven: Bake at 400, stirring occasionally, for 30-35 minutes or until tender and the florets start to get nice and golden brown!

To make the crema:

Combine the mayo and the next 6 ingredients into a bowl and stir to combine.

