

Cauliflower Nachos with Chicken

This a great way to increase your veggie intake by swapping out chips for tender-crisp cauliflower.

Ingredients:

- 3 Tablespoons avocado oil
- 3/4 teaspoon chili powder
- 3/4 teaspoon ground cumin
- 3/4 teaspoon onion powder
- 3/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 8 cups of cauliflower florets, cut into ½" slices
- 1 cup cherry tomatoes, halved
- 1 avocado, diced
- 1/4 cup fresh cilantro, chopped
- 2 Tablespoons pickled jalapeno peppers, sliced
- 2 Tablespoons red onion, finely chopped
- 1 15-ounce can black beans, drained
- 2 cups cooked chicken, shredded
- 3/4 cup shredded Mexican cheese blend
- 3/4 cup cabbage, finely shredded

Directions:

1. Preheat oven to 400° F. Coat a large rimmed baking sheet with a small amount of oil.
2. Combine oil, chili powder, cumin, onion and garlic powder, and ¼ teaspoon salt in a large bowl. Add cauliflower and gently toss to coat. Spread the cauliflower in a single layer on the prepared pan. Bake until tender and starting to brown, 15 to 20 minutes.
3. Meanwhile, combine tomato, avocado, cilantro, jalapeno, onion and the remaining ¼ tsp of salt in a small bowl.
4. Top the cauliflower with beans, chicken and cheese. Bake until the cheese is melted, about 5 minutes.
5. Serve the nachos topped with the cabbage.