Cauliflower Power Tacos

**Ingredients:**

Roasted Cauliflower:

1medium head cauliflower (2 lb), separated into florets

2tablespoons olive oil

**½** teaspoon salt

Crispy Chickpeas:

1can (15 oz) chickpeas (garbanzo beans), drained, rinsed

1tablespoon olive oil

**½** teaspoon salt

**¼** teaspoon chili powder

**¼** teaspoon ground cumin

**¼** teaspoon ground oregano

Cilantro-Pepita Pesto:

2cups fresh cilantro leaves

1/3cup pepitas

1very small clove garlic, cut in half

2tablespoons chopped jalapeño chiles

2tablespoons fresh lime juice

**½** teaspoon salt

**¼** cup olive oil

Tortillas:

8gluten-free white corn tortillas, heated as directed on package

Instructions:

Heat oven to 425°F. Place cauliflower florets in large bowl. Drizzle with 2 tablespoons oil; sprinkle with 1/2 teaspoon salt. Stir until evenly coated. Arrange on large cookie sheet. Bake 15 minutes; stir. Bake 15 to 20 minutes longer or until cauliflower is tender and browned.

Meanwhile, mix crispy chickpeas ingredients. Spread on 15x10x1-inch pan. Bake 15 minutes; stir. Bake 10 to 15 minutes longer or until chickpeas are slightly browned and crispy.

Meanwhile, in food processor, place all pesto ingredients. Cover; process using quick on-and-off motions. Pause as needed to stir mixture with spatula. Remove pesto to small bowl.

Spoon about 1 tablespoon pesto on each tortilla; top with about 1/2 cup roasted cauliflower and 1 tablespoon crispy chickpeas. Garnish with fresh cilantro, if desired. Serve with remaining chickpeas. I like to add a little bit of rice to mine, and of course a little sprinkle of hot sauce.