



Vegetarian Burrito Bowl with Avocado Crema

Ingredients

- 1 head of cauliflower, cut into florets
- 1 green bell pepper, sliced into 1/2" strips
- 1 red bell pepper, sliced into 1/2" strips
- 1/2 onion, sliced into 1/2" strips
- 1/3 cup [Fustini's Cilantro and Onion olive oil](#)
- 2 tablespoons lime juice
- 1/4 cup taco seasoning (homemade or store-bought)
- 1 can pinto or black beans
- 1/2 cup salsa
- 2 cups romaine lettuce, roughly chopped
- Fresh cilantro, chopped, for garnish
- 4 cups [cilantro lime rice](#), for serving (use cauliflower rice for Keto)

Avocado Crema

- 1 avocado
- 1 garlic clove, minced
- 1/2 cup sour cream
- 1/2 teaspoon salt
- 1/4 cup cilantro, chopped
- 3 tablespoons [Fustini's Jalapeno Lime balsamic](#), or lime juice

Sharon's Hint

For a spicier kick, substitute Fustini's Chipotle or Tunisian Harissa olive oil. Adapted from themodernproper.com

Directions

Step 1.

Preheat oven to 400 degrees F. In a large bowl toss cauliflower, onion, bell peppers, taco seasoning, olive oil and lime juice. Spread out on a large rimmed baking sheet. Bake for 30 minutes or until the cauliflower is tender with crispy edges.

Step 2.

In a small skillet combine beans and salsa over medium heat and cook for 5 minutes until warmed through. Serve roasted vegetables over cilantro rice with beans, lettuce, and avocado crema.

Step 3. Avocado Crema

Place all ingredients in a food processor or small blender and blend until smooth.