

# Roasted Potato & Cauliflower Burrito

## Ingredients.

### Burrito Filling

2 large potatoes, cut into roughly 1/2-inch pieces  
1 head cauliflower cut into small florets  
4 garlic cloves, roughly chopped  
1/4 C extra virgin olive oil  
1/4 C apple cider vinegar  
2 tsps cumin seeds  
2 1/2 tsps sea salt  
1/2 tsp freshly ground black pepper  
1 Tbsp fish sauce

### Burrito Sauce

1/2 C sour cream  
2 Tbsp mayonnaise  
1/2 tsp chipotle powder (use less if you don't like heat)  
1 garlic clove, minced  
1/2 tsp fish sauce  
1 Tbsp lime juice  
1/4 tsp sea salt  
1 tsp Dijon  
1 tsp ground cumin

### Corn and Herb Salsa

2 cups corn kernels (thaw completely if using frozen)  
1 jalapeño, finely diced  
4 scallions, white and green parts sliced  
1 Tbsp olive oil  
Zest of 1 lime  
1 Tbsp lime juice  
1/2 cup cilantro  
1/2 tsp sea salt

## Directions.

To Serve:

1 can drained and rinsed black beans  
6 to 8 large flour tortillas

For the vegetables:

Preheat the oven to 425°F

Combine the potatoes and cauliflower in a large bowl. Then add the olive oil, cider vinegar, cumin seeds, salt, pepper and fish sauce.

Toss everything to combine well.

Roast on a large sheet pan for about 45 minutes or until the vegetables are tender and deeply colored.

For the burrito sauce:

In a small bowl combine the sour cream, mayonnaise, chipotle powder, garlic, fish sauce, lime juice, salt, Dijon, and cumin. Stir well to combine.

This sauce will keep in the fridge for up to 1 week.

For the corn salsa:

In a medium bowl combine the corn, jalapeño, scallions, olive oil, lime zest and juice, cilantro, and sea salt.

Assemble:

Slather a couple of tablespoons of the burrito sauce on the tortilla then top with the roasted vegetables, a small scoop of black beans and the corn salsa. Roll it up then serve with extra burrito sauce.

Serves 6 to 8

**RECIPE BY KACIE MCMACKIN**  
**[www.withlovekacie.com](http://www.withlovekacie.com)**

**© 2010-2018**