

SPICY FIORETTO CHIPOTLE TACOS

Yield: 8 Tacos

Ingredients	Amounts
<i>Chipotle Marinade</i>	
Chipotle en adobo	1 Tbsp.
Garlic, roasted, minced	1 ea.
Ground cumin	½ tsp.
Lime juice	3-4 Tbsp.
Extra-virgin olive oil	2 Tbsp.
 <i>Fioretto</i>	
Fioretto, florets	1 lb.
Olive oil	1 oz.
Corn tortilla, 4"	8 ea.
Salsa, your favorite	½ cup
Avocado, sliced	8 ea.
Cilantro sprig	8 ea.

Method

1. Preheat a 400 °F oven.
2. *For the Chipotle Marinade:* Combine the chipotle, garlic, cumin, lime juice and extra-virgin olive oil in a bowl. Season with salt and pepper.
3. *For the Fioretto:* Toss the fioretto with olive oil, salt and pepper. Roast the fioretto in a hot oven until caramelized, approximately 20 - 30 minutes. Remove from the oven and season with chipotle, garlic, cumin, lime juice, and extra-virgin olive oil.
4. Heat a tortilla. Place a spoonful of fioretto on the tortilla. Top with salsa, and garnish with a slice of avocado and a sprig of cilantro.