INSTRUCTIONS

1. Preheat oven to 400°F.

2. Toss sweet potato in a medium bowl with 2 tsp oil, a pinch of salt and ¼ tsp pepper. Transfer to a baking sheet. Roast until tender, 10 to 14 minutes.

3. Meanwhile, combine orange juice, lime juice, ¼ cup cilantro, 1 minced garlic clove, cumin, oregano and a pinch of salt in a small bowl.

continued other side
INSTRUCTIONS, continued

4. Pulse cauliflower florets in two batches in a food processor until chopped into rice-size pieces. Heat the remaining 2 Tbsp oil in a large skillet over medium heat. Add the remaining 2 garlic cloves and cook until fragrant, about 30 seconds. Add the cauliflower rice, the remaining ½ teaspoon salt and ¼ tsp pepper; cook, stirring, until softened, 3 to 5 minutes. Remove from heat and stir in the remaining ¼ cup cilantro.

5. To serve, divide the cauliflower among 4 bowls. Top with the sweet potato, black beans, avocado and pico de gallo. Drizzle each with the mojo sauce.