

Chef AJs All Star Tostada

Ingredients

- 10 oz chopped onions
- 10 oz sliced mushrooms
- 16 oz riced cauliflower
- 6 cloves minced garlic
- 2 - 14.5 oz cans Muir Glen Salt-Free Fire Roasted Tomatoes
- 2 T. tomato paste
- 2 T chili powder
- 1/2 T smoked paprika
- 1/2 T cumin
- 1 t oregano
- 1/2 t chipotle powder -- I didn't have this, so I didn't use it
- 1/4 t red pepper flakes

Steps

1. Saute your onion until translucent/browned - preferably slowly to caramelize. Add garlic and mushrooms - cook until nicely browned and liquid has evaporated. Break mushrooms into smaller pieces with wooden spoon. Add remaining ingredients and bring to boil. Reduce and cook until cauliflower is soft, about 10-15 min.