

**laPOPULAR**  
**MAKA  
TLAN**®

**CAULIFLOWER AL PASTOR**

*What do you need?*

1 medium head Cauliflower  
(finely chopped)

1/2 teaspoon of seasoning salt

1 can of pineapple chunks  
of 12 oz or 15 oz  
(Fresh Pineapple works too)

2 tablespoons of oil

**1** **CHOPPED:**  
Cauliflower  
(finely chopped)



**2** **MIX:**  
Mix oil,  
6oz of Birria  
Sauce and  
seasonig salt.



**3** **COOK:**  
Heat a large skillet over  
medium-high heat; cook  
and stir marinated the  
cauliflower for around  
5 to 8 min.

**4** **ADD:**  
Add pineapple chunks  
with juice cover the skillet  
and cook medium heat  
for 10min.



**Serving suggestion:**  
Server cauliflower in soft  
corn tortillas top them with  
onion, cilantro, and lime.

