



Raw Walnut Tacos

4 servings
15 minutes

Ingredients

- 1 1/2 cups Walnuts (raw)
- 2 tsps Cumin
- 1 tbsp Balsamic Vinegar
- 1/4 tsp Chili Powder
- 1 1/2 tsps Tamari
- 1/8 tsp Garlic Powder
- 1 head Romaine Hearts (leaves separated, washed and dried)
- 3/4 cup Cherry Tomatoes (halved)
- 1 Jalapeno Pepper (thinly sliced)
- 1/4 cup Red Onion (thinly sliced)
- 1 Avocado (cubed)

Directions

- 1 In a food processor, add the walnuts, cumin, balsamic vinegar, chili powder, tamari and garlic. Pulse to combine until the walnuts are crumbly like ground meat.
- 2 Add the ground mixture to romaine leaves and top with tomatoes, jalapeno, red onion, and avocado. Serve and enjoy!

Notes

Leftovers: Refrigerate the walnut taco mixture in an airtight container for up to four days.

Serving Size: One serving is equal to approximately two romaine lettuce tacos.

Less Spicy: Omit the jalapeno or replace with sweet bell pepper instead.