

Nutty Tacos by Chef Marguerite Baltages-Ruminski

Vegan Cafe

Allergens: Nuts

Ingredients

Base:

- 8 cups nuts (of choice), ground
- 4 large or 8 small carrots, ground

Sauce:

- 10 cups-soaked sundried tomatoes (reserve liquid)
- 6 cloves garlic
- ½ to 1 teaspoon cayenne
- 2 teaspoons chili powder
- 6 tablespoons cumin
- ½ to 1 teaspoon cayenne pepper, or 1 Jalapeno (optional)
- 4 cups water

Directions

1. Grind nuts until very fine. Set aside in large bowl.
2. Next, process carrots until well processed. Add to nuts.
3. Process sauce in food processor, one batch at a time, until smooth.
4. Pour over nut mixture.
5. With gloves, mix by hand until mixture has reached a desired consistency. If mixture is dry, add reserved sundried tomato water. Can be stored and frozen in bags.