

# Walnut Jicama Tacos



PREP TIME

20 mins



COURSE

Main Course, Side Dish

CUISINE

Mexican



SERVINGS

12 Tacos

## EQUIPMENT

- Food Processor

## INGREDIENTS

- 1 Jicama Peeled & Sliced Thin

### Walnut Taco Meat

- 2 Cups Walnuts
- 1 Cup Sun Dried Tomatoes - Soaked
- 1 Tbsp Olive Oil
- 1 Clove Garlic - Minced
- 1 Tbsp Chili Powder
- 1 Tsp Ground Cumin

- 1/2 Tsp Salt
- 1/4 Tsp Cayenne

### Toppings

- 1 Carrot - Shredded
- 1/2 Beet - Shredded
- 1/2 Avocado - Diced
- 1/2 Tomato - Diced
- Handful of Cilantro - Minced
- 1 Pkg Broccoli Sprouts

## INSTRUCTIONS

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1. Use mandoline or knife to slice peeled jicama thin.

Place all walnut nutmeat ingredients in food processor and pulse until well combined.

Add 2 TBSP walnut nutmeat to sliced jicama shells

Top with toppings of choice.

Enjoy!



KEYWORD

LivingFoods, Raw, RawVegan, vegan