

Vegan Stuffed Avocados

Vegan & Vegan Friendly



TOTAL TIME

20 mins



COURSE

Main Course, Side Dish, Snack



SERVINGS

4 People

EQUIPMENT

- Food Processor

INGREDIENTS

- 2 Avocados - Cut in Half & Seed Removed

Taco NutMeat

- 2 Cups Walnuts
- 3/4 Cup Sun-Dried Tomatoes - Soaked In Warm Water 5 Mln
- 2 Tbsp Olive Oil
- 1 1/2 Tbsps Chili Powder
- 1 Tbsp Ground Cumin
- 2 Cloves Fresh Garlic - Chopped

- 1 Tsp Sea Salt
- 1/2 Tsp Cayenne - Optional For Heat

Toppings

- 1 Ripe Tomato - Diced
- 1/2 Bunch Cilantro - Chopped
- 1/4 Cup Red Onion - Diced (Optional)
- Cheese Sauce (Optional)

INSTRUCTIONS

1. Cut avocado in half, remove seed, and peel skin. Set aside.

All all nutmeat ingredients to food processor and pulse until well combined. It should resemble taco meat. Do not over process.

Fill 1/2 of the avocado with 1/4 cup nutmeat. Repeat for all halves.

Top with desired toppings.

Enjoy!



KEYWORD

avocado, tacos