

Raw-licious Tacos

1½ cups raw walnuts, soaked

1 tsp. *Taco Seasoning or more (recipe following – Other taco seasonings have too much sodium – the recipe below is perfect!)

2 tsp. Nama Shoyu – raw soy sauce

¾ tsp. ground coriander

1½ tsp. ground cumin

1/8 tsp. cayenne

Soak raw walnuts in distilled or ionized water for 1-2 hours (very important).

Be sure to allow the nuts to dry out prior to making this or towel them dry if you are in a hurry. If they are too wet, then the mix gets gooey and gross.

Mix all the ingredients in a food processor. The final mix should look like ground round, so do not let the food processor go too long or the mix will be too fine.

Serve in romaine lettuce leaves and top with sliced tomatoes, sliced avocado, and Raw Cheddar Cheese sauce.