



## FRESH WALNUT TACOS

2 CUPS WALNUTS  
1 TBSP. GROUND CUMIN  
1TBSP. GROUND CORIANDER  
2 TBSP. BALSMIC VINEGAR (Chile White, Mango citrus)  
1 TBSP SOY SAUCE  
½ TSP. PAPRIKA  
¼ TSP. GARLIC SALT  
¼ TSP. BLACK PEPPER  
6 ROMINE LETTUCE LEAVES  
1 AVOCADO CHOPPED  
½ CUP CHERRY TOMATOES, HALVED  
¼ cup roasted Anaheim pepper chopped (optional)  
½ TBSP CHOPED CLINTRO  
½ cup of grated cheese  
Sea salt  
Juice of ½ lime.

Combine the walnuts and next 7 ingredients in a food processor and pulse 6 to 7 times until crumbly but not over blended.

Spread the walnut mixture evenly on the lettuce leaves which serve as taco shell. Top with chopped avocado, tomatoes, chile, cheese, cilantro sea salt and freshly squeezed lime juice.