

CAULI WALNUT TACO MEAT

PULSE IN FOOD PROCESSOR

- 3 cups **cauliflower florets**
- 2 cups whole **walnuts**
- 2 individual **chipotles** in adobo sauce
- 1 tablespoon **chili powder**
- 1 teaspoon **cumin**
- 1 teaspoon **salt**
- *optional: lime juice, onion and garlic powder, cayenne to taste*

BAKE & FREEZE

375 degrees 30 mins

Stir halfway through

FINAL STEP

Add the “meat” to a skillet to reheat, or heat in the microwave. Serve in tacos, enchiladas, rice bowls, burritos, quesadillas, nachos, the usual.

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