

## Quinoa Walnut Tacos

**Difficulty** Easy

**Prep Time** 20 minutes

**Cook Time** 25 minutes

**Total Time** 45 minutes

**Servings** 4

*Recipe by Chef Leslie  
@foodsensenow*

These Tacos are GREAT and most won't know or care that they are vegan! Make a batch or two of the taco meat and keep it on hand to enjoy over a salad or straight out of the jar. For a crowd or informal buffet dinner, set out taco meat, wrappers and bowls of assorted salsas, guacamole and vegetables and have your own fiesta.

### Taco "Meat" Ingredients

- 1.5 Cups Walnuts
- 2 tsp ground Cumin
- 2 tsp ground Chili Powder
- 1 tsp ground Coriander
- 1 tsp dried Oregano
- pinch Chili Flakes or 1 tsp Chipotle Powder
- 2 tsp minced garlic
- Juice of 1-2 Limes (about 1 Tbsp)
- Sea Salt to taste
- 1 Cup Cooked Quinoa, cooled

### Preparation

- Place the above ingredients except for the quinoa into food processor.
- Pulse on and off for ten second intervals until nut mixture resembles cooked taco "meat". Transfer to a bowl
- Fold in the Quinoa
- Season with Sea Salt

