



Vegan Collard Green Burritos (4 servings)

Ingredients

Burritos

2 cups raw walnut 'taco meat'*
3/4 cup spicy vegan aioli
4 large fresh collard green leaves
1 cup alfalfa, broccoli, or radish sprouts
1 cup fresh cilantro
1/2 small ripe avocado

1/2 cup pickled red onion (or
thinly sliced radish)

*Walnut 'Taco Meat'

2/3 cup dry sun-dried tomatoes
3 cups raw walnuts
4 cloves garlic - minced
1/2 tsp sea salt (*more to taste*)

1 Tbsp smoked paprika
1 Tbsp ground cumin
1 Tbsp chilli powder
2 tsps coconut sugar
1-2 small habanero peppers -
deseeded & chopped
1-2 tsps nutritional yeast (*optional*)
1/4 cup or more of water as needed

Preparation

Raw Walnut Taco "Meat"

- Add sun-dried tomatoes to a small bowl and cover with warm water. Set aside and allow to soak for at least 5 minutes.
- Add walnuts to food processor and pulse into a semi-fine meal (some larger chunks are okay. Do not over pulse it into butter).
- Transfer walnuts to a bowl and set aside.
- Drain the sun-dried tomatoes into a small bowl - reserve the water.
- Place the tomatoes and the "taco meat" ingredients, **not walnut meal**, in the food processor blending until a smooth paste is formed. Add the reserved water, one Tbsp at a time, until a thick, but pourable sauce is formed.
- Adjust flavor as needed, adding more salt, garlic, peppers, cumin or coconut sugar.
- Add the mixture to the walnut meal and stir to combine. Taste and adjust the flavors as needed.

(continued)



Classic *and* Essential Nutrition
A Corporate Nutrition & Healthy Lifestyles Consultancy



Forming Burritos

- Place a collard green leaf on a cutting board and top with 1/2 cup raw taco meat, 1/4 cup sprouts, 1/4 cup cilantro, a couple slices of avocado, pickled onion (or radish), and a few spoonful of the spicy vegan aioli.
- Roll one end of collard green leaf over the fillings lengthwise. Fold the ends in, roll again, and place wrap seam-side down on a serving plate. Repeat with the remaining fillings and collard green leaves.
- Serve with Salsa