



## From Our Kitchens

### **Collard Green “Burritos”**

(adapted from The Minimalist Baker) | Makes 4

#### Ingredients

2 cups raw walnut “taco meat” (recipe to follow)  
½ cup shredded cheese of your choice  
4 large collard greens, as big and fresh as possible  
1 cup alfalfa, broccoli, or radish sprouts  
1 cup fresh cilantro  
1 ripe avocado  
½ cup thinly sliced radish  
½ cup salsa of your choice  
Chopped scallion (optional)

#### Instructions

1. Place washed collards on a cutting board and cut off the large stem at the base. You can also use a knife to thinly shave along the remaining stem at the base of the collard green to make it more pliable. I never actually do this, but it can make the leaf a bit easier to roll.
2. Top each green with ½ cup walnut mix, ¼ cup sprouts, ¼ cup cilantro, a couple slices avocado, some radish, cheese, and salsa.
3. Roll one end of the leaf over the fillings lengthwise. Then fold the ends in, roll again, and place wrap seam side down on a plate or in a storage container. Repeat with remaining leaves and fillings.

Best when fresh – leftovers will keep covered in the fridge for 2-3 days.

### **Walnut “Taco Meat”** (this will make a little more than what is needed for above)

#### Ingredients

2/3 cup sundried tomatoes (dry, not the ones in oil)  
3 cups raw walnuts  
4 cloves garlic, minced  
½ teaspoon salt plus more to taste  
1 Tablespoon smoked paprika  
1 Tablespoon ground cumin  
1 Tablespoon chili powder  
1 chipotle in adobo (1 pepper, not 1 can!)  
1-2 teaspoons nutritional yeast (optional – but if you buy a bag, it’s really good on popcorn)  
~1/4 cup water (as needed)

1. Add sun-dried tomatoes to a small bowl and cover with warm water. Set aside and allow to rehydrate about 5 minutes.
2. To the bowl of a food processor, add walnuts and pulse into a semi-fine meal. You don't want to make walnut butter. You're looking for ground meat size. Transfer walnuts to a medium bowl and set aside. You don't have to rinse out the processor.
3. Drain the tomatoes, reserving the water in the bowl to add back as necessary, and add to food processor. Add garlic and spices, chipotle, and optional nutritional yeast, and blend until a smooth paste is formed. Add 1 tablespoon of reserved water at a time until a thick but pourable sauce is formed.
4. Taste sauce and adjust for flavor as needed. Add to walnuts and combine. Taste again and use in the above recipe, tacos, taco salad, etc. Leftovers can be stored 5-7 days in fridge or up to 1 month in the freezer.