Raw Tacos with Cashew Cheese

Ingredients

**Walnut Meat**
- 2 cups raw walnuts
- 1/4 cup sun-dried tomatoes, chopped
- 2 tablespoons chili powder
- 1 tablespoon dehydrated minced onion
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 tsp salt
- pinch of cayenne

**Cashew Sour Cream (optional)**
- 1 cup cashews, soaked 4-6 hours
- 1/2 cup water
- 2 tablespoons lemon juice
- 1 teaspoon apple cider vinegar/ almond milk
- 1/2 teaspoon salt

**Extras**
- 12 leaves of romaine lettuce
- 1 avocado
- fresh cilantro

Instructions

1. To make the walnut meat, blend all taco meat ingredients in a food processor until walnuts break down into small crumbs. Do not over mix, they will quickly form a paste. Remove from processor and set aside.
2. Combine the ingredients for pico de gallo and refrigerate until ready to use.
3. If making cashew sour cream, drain and rinse the cashews. Transfer to a high-speed blender with remaining sour cream ingredients. Blend until completely smooth. Transfer to a small container and refrigerate until ready to use.
4. To assemble tacos, place 2-3 tablespoons walnut meat on the bottom of a leaf of romaine lettuce. Top with pico de gallo, avocado, fresh cilantro, and cashew sour cream. Once assembled, serve immediately.