**Raw Taco Meat**

**Servings:** 8

**Prep Time:** 15 Minutes

**Cook Time:** 0 Minutes

**Total Time**: 15 Minutes

**Equipment Needed:**

Blender/Food Processor, Container

**Ingredients:**

2/3 Cup Sundried Tomatoes

3 Cups Walnuts

4 Cloves Garlic, Minced

1/2 teaspoon Sea Salt

1 Tablespoon Paprika, Regular or Smoked

1 Tablespoon Cumin

1 Tablespoon Chili Powder

2 teaspoons Coconut Sugar OR Cane Sugar

1-2 small Habanero Pepper, Deseeded, Chopped

1-2 teaspoons [Nutritional Yeast Flakes](http://www.google.com/search?q=nutritional+yeast+flakes&sxsrf=ACYBGNRm_BLTEJd5PONc4SuYLkphvyEMAQ:1571842757337&source=lnms&tbm=shop&sa=X&ved=0ahUKEwitncbJ0rLlAhUSR6wKHeY3BnIQ_AUIEigB)

1/4 Cup Water, as needed

**Directions:**

1. Add Sun Dried Tomatoes to bowl with warm water. Allow to soak 5 minutes.

2. Add to the Food Processor/Blender Walnuts and pulse into a semi-fine meal.

3. Drain Sun Dried Tomatoes - keep enough to use - and add Garlic, Salt, Paprika, Cumin, Chili Powder, Sugar, Peppers, and Nutritional Yeast.

4. Blend until paste. Add 1 Tablespoon Water at a time until it is thick and pourable.

5. Add Mixture to Walnuts and stir to combine. Keeps in the refrigerator 5-7 days. 1 Month in the freezer.