



# WFPB Walnut Shroom Fiesta Tacos

From: Jeff Spurgess

Serves: 10+

Prep Time: 30 min

Cook Time: 60 minutes

## Instructions

- 1) Add onion, garlic, jalapenos, adobe jalapenos, tomatoes, chopped cilantro stems, to a large pot and simmer during for 20-30 minutes.
- 2) Add the mushrooms to a food processor and pulse until finely chopped. Do the same with the walnuts.
- 3) Add the mushrooms to the pot and thoroughly cook until mushrooms are fully cooked—around 30 minutes on simmer.
- 4) Add the chili powder, cumin, smoked paprika, salt, pepper and walnuts. Cook an additional 15 minutes.

## Notes

Recommend with soft corn tortillas and sliced avocado

## Ingredients

- 16 oz Bella Mushrooms
- 16 oz Raw Walnuts
- 1 large onion, chopped
- 1 head of garlic
- 8 large jalapenos, chopped
- 1/2 can of smoked adobe jalapenos
- 1 15 oz can of petite diced tomatoes
- ½ cup chili powder
- 1 bunch cilantro
- 2 tablespoons teaspoon cumin
- 1 tablespoon smoked paprika
- 2 tablespoons teaspoon salt
- 2 tablespoons teaspoon black pepper

### Cilantro Lime Slaw:

- 8 cups shredded cabbage
- bunch chopped cilantro
- 1/2 cup lime juice
- 2 tablespoon maple syrup
- 1 teaspoon salt
- 1 teaspoon black pepper

