

Steven's Lettuce Wraps

Ingredients

2 cups dry walnuts
1 cup sun-dried tomatoes, soaked 15-30 minutes
1 clove garlic, peeled
1/4 cup cold-pressed olive oil
2 tbsp Bragg Liquid Aminos or Nama Shoyu

Directions

In a small blender or mini food processor, grind the dry walnuts into a coarse powder. Blend the sun-dried tomatoes (drained after soaking), garlic, olive oil, and liquid aminos in a separate blender jar.

Stir the wet mixture into the dry walnut powder and use as a filling for raw burritos, lasagna, or stuffed porcini mushrooms. (Or wrap it in romaine!)