

weekly *recipes*



Raw Taco Gorilla Wraps

Nutmeat Ingredients:

- 2 cups walnuts
- 1 Tbs. 365 cumin
- ½ Tbs. 365 coriander
- 2 Tbs. low sodium tamari
- 1 tsp. 365 chili powder

Salsa Ingredients:

- 4 Ripe tomatoes
- 1 yellow bell pepper
- 1 orange bell pepper
- 1 sweet onion
- ¼ bunch of cilantro
- Salt to taste
- Pepper to taste
- Pinch 365 cayenne

Wrap Ingredients:

- Collard greens, washed with stems trimmed about 2 inches from bottom of leaf

Directions for Nutmeat:

Put the walnuts in a food processor with the blade in place, and process until chunky. Scrape the ground nuts into a bowl, and mix in the cumin, coriander, chili powder, and cayenne. Add the tamari and mix again.

Directions for Salsa:

Place all vegetables in a food processor and pulse until all vegetables are well-blended. Add in spices and pulse again.

Directions for Wraps:

Take a collard green with the dark edge facing down on your cutting board. Trim off the stem and up about two inches into the leaf. Place about ¼–1/3 cup of the nut meat mixture in the middle of the leaf. Top with some salsa. To assemble, roll up burrito style. Fold one of the long ends in, and then both the end pieces, and then the other long way, tucking in firmly. Place with the folded edge down on your cutting board, and slice firmly into two pieces on the diagonal.

Zesty Black Bean Soup

- 2 tablespoons 365 extra-virgin olive oil
- 1/2 pound carrots, sliced
- 1 365 bay leaf
- 1/2 teaspoon 365 fine sea salt
- 1 red onion, chopped
- 3 cloves garlic, finely chopped
- 1 tablespoon 365 ground cumin
- 1/2 teaspoon 365 ground cinnamon
- 2 (15-ounce) cans 365 no-salt-added black beans, drained and rinsed
- 1 cup 365 corn kernels, canned
- 1 (14-ounce) can 365 no-salt-added diced tomatoes, with their liquid
- 1 quart 365 low-sodium vegetable broth
- Hot sauce to taste
- 2 tablespoons chopped fresh cilantro, plus more for garnish

1. Heat oil in a large pot over medium heat. Add carrots, bay leaf and salt and cook until carrots are just tender, about 7 minutes.
2. Add onions and garlic and cook 5 minutes more.
3. Add cumin, cinnamon, beans, corn, tomatoes and broth and bring to a boil. Reduce heat and simmer for 10 minutes.
4. Stir in hot sauce and cilantro. Ladle hot soup into bowls and garnish with more cilantro.

Purple Potato & Kale Salad with Cilantro-Tahini Dressing

- 5-6 small purple potatoes
- 2 cups kale
- ½ cup tomatoes
- 1¾ tsp juiced limes
- 1 cup cilantro
- 1 clove garlic
- ¼ cup tahini
- ½ tsp salt
- 1 tsp cayenne peppers

1. Place the potatoes in a medium saucepan and add enough water to cover.
2. Bring to a boil, reduce the heat to medium, and cook for about 10 minutes, or until tender when pierced with a fork.
3. Drain the potatoes and let them cool. Once cooled, peel if desired and cut into ½-inch cubes.
4. Place the kale and tomatoes in a skillet or saucepan and sauté for 2 to 3 minutes, or until the kale has softened slightly. Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking to the pan.
5. Add ¼ teaspoon lime juice and let cool.
6. In a blender, combine the cilantro, garlic, tahini, salt, cayenne pepper, remaining lime juice, and 2 tablespoons water. Blend until smooth.
7. To serve, prepare a bed of the cooked kale and tomatoes in a large salad bowl, top with the boiled potatoes, and spoon the dressing over the top. Garnish with chopped cilantro, if desired.