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Vegan Crunchwrap Supreme

Yield: 4 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/cashew-cream-recipe-mexican

Ingredients:

- 3 tablespoons olive oil
- 16 ounces firm tofu press out some liquid first
- 2 tablespoons taco seasoning add about 1 teaspoon salt if it's unsalted
- 2 chipotle peppers minced
- 1/2 cup salsa
- 1 cup cashews
- 1/2 cup water
- 1 can diced green chiles or less, to taste
- 1 teaspoon taco seasoning add a pinch of salt if it's unsalted
- flour tortillas huge burrito-sized
- tortilla chips or other crunchy things
- roasted vegetables
- black beans
- avocados
- tomatoes
- slaw
- lettuce
- cilantro
- salsa

Nutrition:

- 1. Calories: 770 calories
- 2. Carbohydrate: 53 grams
- 3. Cholesterol: 5 milligrams
- 4. Fat: 52 grams
- 5. Fiber: 11 grams
- 6. Protein: 35 grams
- 7. SaturatedFat: 8 grams
- 8. Sodium: 670 milligrams

9. Sugar: 8 grams

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