

Recipes with a Cause

**A COLLECTION OF
VEGAN SUMMER RECIPES
BY FRIENDS OF NTR**

Almond Ricotta Tacos Dorados

BY ANA ALARCON

Hi, I'm Ana! As a Mexican, I grew up eating tacos dorados. It was a staple in our house, and we probably ate them multiple times a month. And even a week! So here's a recipe using the leftover of your almond milk. It is cheesy and delicious.

I love making this recipe when I am missing home, and need some Mexican comfort food. It is also a perfect side dish!

Xo,

Ana

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Ingredients:

Almond Ricotta:

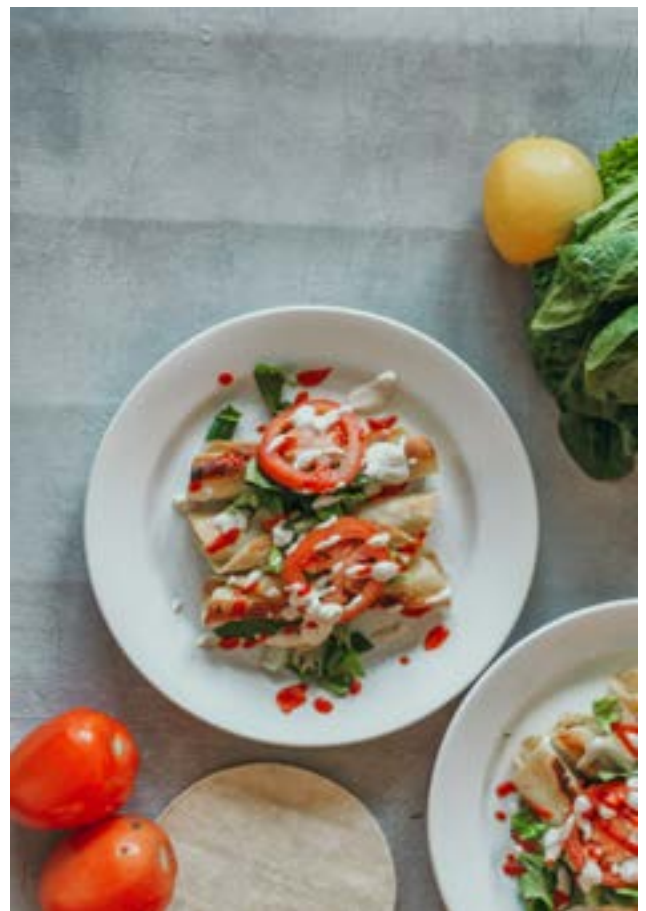
- 1 cup almond pulp (leftover from almond milk)
- 2-3 Tbsp nutritional yeast
- 1 Tsp. dried oregano
- 1 Tsp. dried, or fresh, cilantro
- Salt and pepper to taste

Tacos:

- 10-12 Corn Tortillas
- Olive oil

Toppings (optional)

- Cashew Crema
- Tomatoes
- Lettuce
- Avocado
- Salsa



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Instructions:

1. Place all the almond ricotta ingredients in a bowl, almond pulp, nutritional yeast, oregano, cilantro, salt and pepper, and mix until well combined. Set aside.
2. Place 6-7 corn tortillas in between a dampened clean tea towel, wrap around and heat in the microwave for 12 minutes. Carefully, set aside once warm.
3. Place a large skillet or pan in medium heat, let warm up and add around 2-3 tbsp of olive oil.
4. Place one of the warm corn tortillas in a plate, or flat surface, and with a spoon add a heaping tablespoon of the almond ricotta mix in the middle of the tortilla. Carefully roll into the "taquitos" form.
5. Carefully place the rolled tortilla in the hot pan. Repeat the process until the pan is full. Using two forks, or tongs, turn the tacos dorados around once they are crispy and light brown.
6. Repeat until you finish the tortillas and filling. Feel free to add more oil as you go.
7. I like to put a bowl with a paper towel on the side and let the tacos dorados drained there. That way there's less oil when serving.
8. For serving (optional), you can top the tacos dorados with cashew crema, or sour cream of your choice, salsa, avocado, and tomato. Enjoy!

