

Food Babe's Raw Stuffing

Courtesy of Ami @ HHM



Prep Time:	Cook Time:	Total Time:	Serves:
30 mins	0 mins	30 mins	15

<https://foodbabe.com/stuff-yourself-with-stuffing-part-2-a-vegan-thanksgiving>

Ingredients:

- 8 cups pecans
- 4 cups cauliflowers
- 2 cups carrots, diced
- 1 yellow onion, diced
- 2 cups celery, diced
- 2 tablespoons extra virgin olive oil
- 1 teaspoon truffle oil
- 2 tablespoons fresh rosemary, minced
- 1 pinch sea salt, to taste
- 1 pinch black pepper, to taste

Instructions:

1. Soak pecans for 2 hours, then grind coarsely.
2. Shred cauliflower to consistency of rice.
3. Combine all ingredients into a large bowl and mix.

Notes:

- Makes approximately 15-20 servings and stays fresh in an air tight container for up to 3 days. Warm in a dehydrator or serve at room temperature.
- Please buy all organic ingredients if possible.
- Thank you Ami @ Home Healthy Market!