

Quick & Easy

THE COSTCO WAY

Kirkland Signature Pecan Taco “Meat”

Makes 6 to 8 servings

Ingredients:

1 tsp extra virgin olive oil (or pecan oil)
½ medium onion, diced
1 Tbsp low sodium tamari or coconut aminos
1 tsp cumin
1 tsp oregano
½ tsp chili powder
¼ tsp garlic powder
¼ tsp black pepper
⅛ tsp cayenne
1 cup Kirkland Signature Pecan Halves
Corn tortillas
Green and red cabbage, shredded
Tomato, diced
Green onion, diced
Cilantro, chopped
Jalapeño pepper, diced
1 lime, sliced
Guacamole

Instructions:

In a pan over medium heat, add oil, onion, tamari, cumin, oregano, chili powder, garlic powder, black pepper and cayenne. Cook for 4 minutes, or until onion is translucent. In a food processor, add pecans and onion mixture. Pulse 8 to 10 times, or until mixture is the consistency of ground beef. Top tortillas with taco “meat,” cabbage, tomatoes, green onion, cilantro, jalapeño, lime and guacamole.

Tip: Use 1 Tbsp of taco seasoning mix instead of cumin, oregano, chili powder, garlic powder, pepper and cayenne.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

