







## FIXATE VEGAN KALE NACHOS

**SERVES: 4** Prep Time: 20 min. Cooking Time: 31 min.

CONTAINER EQUIVALENTS (per serving):  1½  ½  3

VEGAN CONTAINER EQUIVALENTS (per serving):  1½  ½  2½

### FOR KALE CHIPS:

- 4 cups** raw kale, stems and ribs removed and discarded, leaves cut into 1-inch pieces
- 1 Tbsp.** olive oil
- 1 dash** sea salt (or Himalayan salt)

### FOR TACO "MEAT":

- 1½ cups** cauliflower florets
- 1 Tbsp.** **FIXATE Taco Seasoning**  
(see separate recipe for **FIXATE Taco Seasoning**)
- 1 Tbsp.** olive oil
- ¼ tsp.** sea salt (or Himalayan salt)

### FOR TOPPINGS:

- 2 medium Roma tomatoes,**  
seeds removed, chopped
- ½ cup** chopped onion
- 1 cup** canned black beans,  
drained, rinsed
- ¼ cup** **FIXATE Vegan Nacho "Cheese" Dip**  
(see separate recipe for **FIXATE Vegan Nacho "Cheese" Dip**)
- 1 Tbsp.** fresh lime juice  
(juice of ½ medium lime)
- ¼ cup** chopped fresh cilantro

### Special Equipment:

Parchment paper  
Nonstick cooking spray

### FOR KALE CHIPS:

1. Preheat oven to 400° F.
2. Cut a sheet of parchment paper into four equal squares. Lay parchment paper squares on a large baking sheet; lightly coat with spray. Set aside.
3. Combine kale, oil, and salt in a large bowl; toss gently to blend.
4. Evenly arrange kale, in a single layer, on each parchment paper square.
5. Bake for 15 to 18 minutes, turning halfway through, or until dry and crispy. Set aside.

### FOR TACO "MEAT":

1. Place cauliflower in food processor (or blender); pulse until it resembles rice, seven to ten 1-second pulses.
2. Combine cauliflower and taco seasoning in a large mixing bowl; mix well.
3. Heat oil in large skillet over medium-high heat; swirling to coat pan.
4. Add cauliflower mixture and salt; cook, stirring frequently, for 6 to 8 minutes, or until lightly browned and cooked through. Remove to a paper-lined plate. Set aside. **Cook's Note:** Be sure not to overcrowd pan as this will impede browning; if your pan is not large enough, work in batches.
5. Top kale chips evenly with cauliflower mixture, tomato, onion, black beans, and cheese dip.
6. Bake for 3 to 5 minutes, or until everything is warm and melty.
7. Carefully transfer each parchment sheet to a serving plate. Drizzle evenly with lime juice and garnish with cilantro; enjoy!

### TIP:

Kale chips can be more fragile than tortilla chips, so you might want to enjoy these nachos with a fork.

**NUTRITIONAL INFORMATION** (per serving): Calories: 220 Total Fat: 12 g Saturated Fat: 2 g Cholesterol: 0 mg Sodium: 635 mg Carbohydrates: 24 g Fiber: 8 g Sugars: 4 g Protein: 9 g

Recipes containing the **GF** icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the **V** icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the **VG** icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.

## FIXATE TACO SEASONING



**SERVES: 24** (1 tsp. each) Prep Time: 5 min. Cooking Time: None

CONTAINER EQUIVALENTS (per serving): Free food

*This flavorful Fixate Taco Seasoning is used in the Kale Nachos, but it's also delicious as a meat rub, in rice and beans, and in most vegetable dishes.*

<b>3 Tbsp.</b>	<b>chili powder</b>
<b>1 Tbsp. + 1½ tsp.</b>	<b>ground cumin</b>
<b>2½ tsp.</b>	<b>garlic powder</b>
<b>2½ tsp.</b>	<b>onion powder</b>
<b>2½ tsp.</b>	<b>ground sweet smoked paprika</b>
<b>2½ tsp.</b>	<b>ground coriander</b>
<b>2 tsp.</b>	<b>ground black pepper</b>

1. Combine chili powder, cumin, garlic powder, onion powder, paprika, coriander, and pepper in a small bowl; mix well.
2. Store taco seasoning in an airtight container.

**NUTRITIONAL INFORMATION** (per serving): Calories: 6 Total Fat: 0 g Saturated Fat: 0 g Cholesterol: 0 mg Sodium: 38 mg Carbohydrates: 1 g Fiber: 1 g Sugars: 0 g Protein: 0 g

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Recipes containing the **PF** icon are designed to be Paleo-Friendly and contain no grains or legumes, and only paleo-appropriate starchy vegetables and dairy. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the **V** icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the **VG** icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.



## FIXATE VEGAN NACHO "CHEESE" DIP

**SERVES: 12** (approx. 2 Tbsp. each) **Prep Time: 10 min.** **Cooking Time: None**

CONTAINER EQUIVALENTS (per serving): 3

VEGAN CONTAINER EQUIVALENTS (per serving): 3

- ¾ cup** all-natural peanut (or cashew) butter
- 1 Tbsp.** fresh lime juice (juice of ½ medium lime)
- 3 slices** pickled jalapeño
- 1 tsp.** jalapeño brine (from pickled jalapeño jar)
- ½ tsp.** sea salt (or Himalayan salt)
- 1 tsp.** palm sugar or coconut sugar
- 1 Tbsp.** **FIXATE Taco Seasoning**  
(see separate recipe for **FIXATE Taco Seasoning**)
- ¾ cup** cool water

- 1.** Place peanut butter, lime juice, jalapeño, jalapeño brine, salt, sugar, and taco seasoning in food processor (or blender).
- 2.** Process continuously while slowly adding water until a smooth, creamy sauce has formed.

### NOTE:

This sauce is also great on veggie tacos and veggie burgers. It stores covered, in the refrigerator for up to 5 days. When ready to use, simply warm gently in the microwave, stirring every 10 seconds, until desired temperature is reached. Don't be afraid to add a teaspoon or two of water if sauce has thickened.

**NUTRITIONAL INFORMATION** (per serving): **Calories: 97** **Total Fat: 8 g** **Saturated Fat: 2 g** **Cholesterol: 0 mg** **Sodium: 201 mg** **Carbohydrates: 4 g** **Fiber: 1 g** **Sugars: 2 g** **Protein: 4 g**

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