



# All Those Details Recipes

Organization Breeds Creativity

## ✧ Yum Sauce & Rice Bowls ✧

### Ingredients

- |  |                                      |
|--|--------------------------------------|
| 1/2 cup Vegetable Oil (I used Canola)                      | 2 Tbs Lemon Juice                    |
| 1/2 cup Slivered Almonds,                                  | 3 cloves Minced Garlic (about 2 tsp) |
| 1/2 cup Chickpeas (aka Garbanzo Beans),<br>drained         | 1/2 tsp Salt                         |
| 2/3 cup Water  | 1 1/2 tsp Curry Powder               |
| 1/2 cup Nutritional Yeast (this is the key<br>ingredient!) | 1 tsp Dried Oregano                  |
|  | 1 tsp Fresh Cilantro, Minced         |

## Details

### Sauce Details

- Combine oil, almonds, chickpeas, water and blend in food processor until relatively smooth.
- Add remaining ingredients (yeast, lemon juice, garlic, salt, curry powder, oregano & cilantro) and blend again until smooth.
- Sauce can keep for about 1 week in the fridge, if sauce thickens add small amount of water.

Makes 3 cups

### Rice Bowl Details

- Layer the following:
  - Brown Rice
  - Black Beans
  - Salsa
  - Diced Tomato
  - Shredded Cheese
  - Sour Cream
  - Olives
  - Avocado
  - Cilantro
- Drizzle with Yum Sauce
- Enjoy!