

Peach Parmesan



Ready in 10 minutes, plus 1 hour in fridge

Makes 4 servings

Ingredients

- 1 oz Peach Crystals (about ½ cup)
- 1.5 cups cashews, soaked & dehydrated
- 1 ½ teaspoons rice vinegar
- 1 ½ tablespoons coconut oil
- Pinch mustard seeds
- Pinch pink salt
- ½ lemon, juiced

Preparation

1. Process cashews into a flour texture.
2. Add mustard seeds and salt, pulse.
3. Blend the rest of the ingredients in: rice vinegar, coconut oil and lemon juice.
4. Form into a patty and refrigerate for an hour.
5. Serve!