

# RAW BROCCOLI BALLS

(RAW, VEGAN, GLUTEN-FREE, DAIRY-FREE, EGG-FREE, PALEO-FRIENDLY)



## INGREDIENTS

- 2 1/2 cups organic raw broccoli pieces
- 2 1/2 cups organic cashews
- 1/4 cup organic onion
- 2 cloves organic garlic (freshly crushed)
- 2 tablespoons extra-virgin olive oil
- 1/2 - 1 organic jalapeno
- 1/4 cup nutritional yeast
- 1/2 teaspoon Himalayan pink salt

## DIRECTIONS

Add cashews and broccoli pieces to a food processor and process until they are chopped into small pieces.

Add all remaining ingredients in the food processor with the cashew and broccoli pieces. Pulse approximately **30 - 40** times, or until everything is well combined and has a paste-like consistency.

Adjust seasonings to your preference.

Take out a spoonful at a time, squeeze tightly together with a fist shape, and shape them with your fingertips into small bite size balls.

Option 1: Enjoy and refrigerate any leftovers.

Option 2: Put balls on a dehydrator tray and dehydrate at 115 for approximately 4 - 5 hours. Store in an BPA-free air-tight container.

Enjoy!

**Note.** This recipe will make approximately 24 - 26 balls.