

VEGAN SOBRASADA

170 g of reconstituted **sun-dried tomatoes** (with olive oil, water & white wine vinegar)

80 g **cashews** (soaked overnight)

olive oil

1 tsp **sweet paprika**

1 tsp **smoked paprika**

2 **garlic cloves**

1 tsp **tamari**

1 tsp **apple cider vinegar**

1/4 tsp **cayenne pepper**

1/2 tsp **oregano**

1/2 tsp **rosemary**

Blend the **tomatoes**, **cashews** and **garlic** in a meat mincer. Add the rest of the ingredients and blend again several times. If required add **olive oil** until it makes a smooth paste.