**Warm 6 Layer Taco Salad or Dip!**

2 teaspoons broth or avocado oil

1 small head cauliflower, finely chopped, about 3 cups

2 1/2 tablespoons taco seasoning

2 tbsp maple syrup

1 tbsp coconut aminos

2 cups refried black beans

2 cups pico de gallo or your favorite salsa

1 cup guacamole

1 cup spicy cashew cheese (siete queso cheese sauce is nice)

2 cup romaine lettuce, shredded or finely chopped

5-6 cherry tomatoes

Begin prepping your layers by making the cauliflower taco “meat.” Mix broth or oil, chopped cauliflower, taco seasoning, maple syrup and coconut aminos, mixing well, then set aside. Prepare guacamole (or mashed avocado) and set aside. Prepare spicy cashew cheese sauce if you aren’t using the queso, set aside. Shred lettuce, add chopped tomatoes, set aside.

Next begin layering the taco salad /dip.

Set oven to 375 degrees.

Reserve 2 tablespoons of pico de gallo or salsa and add the rest to the bottom of a deep-sided, glass baking dish. Then dollop evenly 2 cups of refried beans, next spread evenly the spicy cashew cheese, then top that layer with the cauliflower taco “meat.” Bake at 375° for 20-25 minutes or until the mixture begins to bubble. Remove from oven. Top with guacamole, add the remaining 2 tablespoons of salsa to the shredded lettuce and tomatoes and pile that on top of the guacamole.

Serve as a dip with corn free tortilla chips or serve it on top of a big pile of greens