

Date Choco-Tacos

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Dates, Chocolate, and Tacos are incredible on their own, but when you pair them all together, Date Choco-Tacos are born! This superfood filled snack can cure your sweet tooth without any of the guilt! The sweetness from the Dates balances out the 100% Cacao perfectly, and the Go Raw Cookie Crisps add such a nice crunch on top! I'm a chocolate lover so I always use their "Choco Crunch" Cookie Crisps, but try using "Ginger Snap" or "Lemon Pie" to add another element of flavor! You could also make these using any nut butter, but I prefer Cashew Butter as it tends to be less oily and stays in the date much better. I've got to be honest, it's easy to over indulge in these delicious treats, so only make as many as you plan on eating in one sitting!

INGREDIENTS

- 6 Dates (I used 2 Joolies Dates 3-Packs)
- 2 Tbsp Cashew Butter
- 6 Almonds, crushed
- 1/4 oz 100% Cacao Chocolate Bar
- 6 Go Raw "Choco Crunch" Cookie Crisps, crushed

INSTRUCTIONS:

1. Slice one side of each of your dates vertically to create a "taco shell"
2. Fill each date with 1 tsp Cashew Butter, then top with Crushed Almond.
3. In a very small bowl, melt your Chocolate in the microwave for 15-20 seconds. Drizzle chocolate over the center of each of the tacos, letting it overflow down the sides. I find this step works best on parchment paper.
4. While the chocolate is still soft, sprinkle your crushed Cookie Crisps ovetop, then refrigerate for 20 minutes! Enjoy!

MAKES 6 DATE CHOCO-TACOS!

