



“Salmon” Pate (R. V, VG, ALK)

Author | Regina Thomas Dillard

2 c. Raw Walnuts (R,V,VG) sub. Raw Almonds ALK)

1 Large Scallion, chopped

1 Red Bell Pepper, chopped and seeded

2 Stalks Celery, chopped

1/4 tsp. garlic powder

1 tsp. Salt

Opt. 2 T. Wakame Flakes

Process all ingredients in food process until smooth. Chill in refrigerator for 1 hour before serving.

Serving Suggestions: Add to vegetable/crudite platter. Use pate to stuff tomatoes. Add a scoop to a salad. Roll up pate into a large collard green leaf. Serve with Herb & Onion Flax Seed Crackers, recipe - see Snacks & Crackers section.

Yield: 4-5 Servings