

LLBN Recipes

By Najwa Medina

Peanut Pate

Loma Linda University

Servings: 12

Vegan

19 ounces	Nut Loaf, canned
1 cup	Vegenaise
3/4 cup	Red Onions, diced
2 tablespoons	Pickled Relish
1/2 cup	Celery, diced
1/2 teaspoon	Roasted Garlic Powder
1/2 teaspoon	Seasoned Salt
1/2 teaspoon	Sumac (Mediterranean seasoning)
1/2 cup	Red Pepper, diced
1/4 cup	Cilantro, chopped

1. Mix all ingredients together.
2. Garnish with cilantro leaves and pickled turnips.
3. Use with crackers or crudites.

Per Serving (excluding unknown items): 8 Calories; trace Fat (6.3% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.