

MOCK CHOPPED LIVER

Vegan, Pareve, Sephardi Kosher for Passover

Serves 6-8

INGREDIENTS:

Step 1:

1-1/2 Tbsp Vegetable Oil
1-1/2 cups Grated Onions
1 cup Fresh String Beans
1 cup Toasted Cashews, unsalted

Step 2:

1 Hard Boiled Egg
1 Tbsp Lemon Juice
Salt and Pepper
Mayonnaise

PROCEDURES:

Step 1:

- Saute onions in oil until golden brown.
- Clean and cut string beans and boil in water until tender. Drain.
- Chop cashews in food processor until finely granulated.
- Add all ingredients to food processor.
- Combine until smooth.

Step 2:

- Add chopped egg to mixture.
- Add sufficient mayonnaise to attain soft, spreadable consistency.
- Add Salt and Pepper to taste