Vegan Mushroom & Walnut Pâté

A Pepper Bridge Winery Favorite

adapted from itdoesnttastelikechicken.com

INGREDIENTS

- 1 c. walnuts
- 1 tbsp olive oil
- 1 yellow onion, chopped
- 6 cloves garlic, minced
- 227g button mushrooms, sliced (about 2 c.)
- 1/2 c. parsley, chopped
- 2 tbsp fresh rosemary, chopped
- Salt & pepper, to taste

PREPARATION

Toast the walnuts in a large dry skillet over medium heat. Keep a careful eye on them and shake the pan often as they can burn quickly. As soon as they start browning on the edges remove them from the heat and allow to cool.

Return the pan to the heat and add the olive oil. When hot, add the onions and garlic and sauté until the onions soften and turn translucent, about 4 minutes. Add in all remaining ingredients—mushrooms, parsley, rosemary, salt, and pepper—and sauté until the mushrooms have cooked and reduced in size, another 5 - 8 minutes. Allow to cool.

Place all ingredients in a food processor, and pulse, stopping to scrape the sides as needed until you reach a pâté texture. Press into a container for serving using a spatula to smooth it, and let it chill completely in the fridge.
Serve with toasted baguette or crackers and garish with parsley.

NOTES: