

Vegetarian “chopped liver”

Ingredients

1 ½ tablespoons oil

1 ½ cups chopped onions

¾ cup roasted cashews

1 cup steamed green beans cut into 1-inch lengths, 1 cup thawed frozen cut green beans , or 1 can of green beans (drained)

1 tablespoon lemon juice

Salt and freshly ground pepper to taste (be careful—if you use salted cashews you will likely not need to add salt!)

Instructions

Heat the oil in a medium skillet. Sauté the onions slowly over medium-low heat, stirring frequently until nicely browned.

Combine the onions with the remaining ingredients in the container of a food processor.

Process until smoothly pureed, scraping down the sides as needed.

Great with Matzah 😊