

Tamar's Tasty Pate



By Tamar Scheinberg

Lentil Pate - Mocked Chopped Liver

3 TBS olive oil
1 medium onion, coarsely chopped
3 garlic cloves, coarsely chopped
1/2 tsp. dried oregano
1/4 tsp. dried thyme
1 cup toasted walnuts
1 cup cooked lentils
1/4 tsp. Dijon mustard
1/3 tsp. fresh lemon juice
2 hard cooked eggs
Salt & pepper to taste

Heat olive oil in a small skillet on medium heat. Sauté onions and garlic about 2 minutes - till soft, not brown, then let cool.

In a food processor with metal blade, add all ingredients and the sautéed onions and garlic, then process until smooth. Season to taste and chill.