

Spinach Pate Yield 4

1 lb frozen spinach thawed, pressed dry, chopped fine
¾ cup walnuts
3 cloves garlic
1 tsp coriander
1 small onion finely chopped
½ cup cilantro finely chopped
salt & vinegar to taste
½ tsp paprika
pomegranate seeds (garnish)

Grind walnuts, garlic, and coriander to fine paste. Add spinach, onion, and cilantro. Blend together and add salt, vinegar, & paprika. Allow to meld @ room temp 1 hour, then cover & refrigerate overnight. Flatten to thick pancake & cross-hatch. Sprinkle with pomegranate seeds & serve.