



Cashew-Nog

Ingredients:

- 3 cups coconut milk
- 2 cups raw cashews, soaked and rinsed
- ½ cup pitted medjool dates
- 1/8 teaspoon ground cloves
- 1 teaspoon freshly grated nutmeg (less if garnishing with nutmeg)
- 1 teaspoon cinnamon
- ½- ¾ teaspoon vanilla extract
- ½ teaspoon sea salt

Directions:

1. Blend coconut milk and cashews on a high speed until smooth.
2. Add the remaining ingredients and blend for a few seconds, until well mixed.
3. Cover and refrigerate for 2-3 hours.

Serving Suggestion: Garnish with a cinnamon stick, and a pinch of cinnamon or nutmeg in each glass.

Puff Pastry Veggie Lentil Pie

Ingredients:

- 1 cup cooked lentils
- 16 ounces vegan beef
- 1 red or orange bell pepper, chopped
- 1 green bell pepper, chopped
- 1 onion chopped
- 4 stalks of celery chopped
- 1 cup carrot grated
- 4 tablespoon tomato paste*
- 3 tablespoons stone ground mustard
- 3 tablespoons red wine vinegar
- 1 teaspoon fresh rosemary
- 1 teaspoon vegan Worcestershire sauce
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 sheets of vegan puff pastry
- Flour for dusting work surface

- Olive oil for outside of puff pastry
- ¼ cup vegan mozzarella (optional)

Directions:

1. Defrost puff pastry in the refrigerator, according to package directions.
2. Preheat oven to 400 degrees.
3. Add vegan beef and onion to pan and cook for about 6-9 minutes.
4. Add mustard and red wine vinegar and mix well.
5. Add bell peppers, carrots, celery, and rosemary and cook for another 4-5 minutes.
6. Turn off the heat and add lentils and tomato paste.
7. Let mixture cool for about 10-15 minutes.
8. Sprinkle some flour on your work surface and roll out dough and cut to make 8 even squares about 8" each (4 from each sheet).
9. Place 1/8 of mixture in each square. If using, top with a sprinkle of mozzarella cheese.
10. Fold up each side into the middle of the square and pinch closed like little presents.
11. With a brush olive oil on the outside of the puff pastry.
12. Bake for 25 minutes or until pastry is browned.