

**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.