

Delicious garlicky creamy plant-based version of the popular Russian dish.

INGREDIENTS

serve 4-6

olive oil
1 onion, diced
1 lb cremini mushrooms,
sliced
1 Tbsp soy sauce
(or tamari for gluten-free)
4 cloves garlic, minced
1 Tbsp tomato paste
2 tsp paprika
1 cup vegetable broth
1/2 cup raw cashews
1 cup water
1-2 Tbsp lemon juice (opt)
salt & pepper

DIRECTIONS

Heat olive oil in large pan. Sauté onion with some salt until soft and golden.

Add mushrooms, soy sauce, and pepper. Let it reduce.

Once mushrooms have shrunk, add garlic and cook for couple minutes.

Add tomato paste, broth and paprika. Simmer for 10 minutes.

Blend cashew with water to make cream. Add cream and lemon juice in pan.

Adjust seasoning to taste. and let it thicken to desired creaminess.

Serve with pasta or rice.