

# Nel's Homemade Vegan Cretons

- 1/2 Package Beyond Burger
  - 1/2 Package Firm Tofu
  - 1/2 Cup Cooked Lentils
  - 1 Cup Oat Milk (SF, Unflavored)
  - 1 Tablespoon Vegetable Broth
  - 1 Onions Chopped
  - 1 Clove Garlic Chopped
  - 1 Stem Celery Chopped
  - 1 Pinch Cinnamon
  - 1 Pinch Cloves
  - 1 Pinch Nutmeg
  - Salt & Pepper to Taste
- \*Recommend adding salt later when serving as Beyond Burger can be salty.**
- 1/4th Cup GF Bread Crumbs
- \*Can also use vegan stuffing.**
- 1/3rd Cup Earth Balance Butter
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1. Blend all ingredients except bread crumbs and butter in blender.
  2. Cook ingredients in pot on low heat.
  3. Add bread crumbs last and cook for 5-7 minutes.
  4. Once cooked, transfer cretons to container.
  5. Add 1/3 cup melted Earth Balance butter over top of cretons.
  6. Cover and refrigerate. ~Can also bake but not necessary.
  7. Serve once cool with organic GF rolls, bread or toast, greens & mustard.