

Georgian Pkhali

Some people think of them as vegetable pâtés or dips, others as smearable salads. We just think YUM! Pkhali is a traditional Georgian dish of chopped and minced vegetables, made of cabbage, eggplant, spinach, beans, beets and combined with ground walnuts, vinegar, onions, garlic, and herbs.

Ingredients

Kosher salt and freshly ground black pepper, to taste

1 1/2 lb. baby spinach

1 1/2 cups toasted walnuts

1/2 cup roughly chopped cilantro

1/2 cup roughly chopped parsley

1 tsp. hot paprika

1/2 tsp. ground turmeric

1/2 tsp. ground fenugreek

3 tbsp. olive oil

2 tbsp. red wine vinegar

2 cloves garlic, roughly chopped

1 small yellow onion, roughly chopped

Pomegranate seeds, for garnish

Instructions

Bring a large pot of salted water to a boil. Add spinach; cook until wilted, about 1 minute. Using a slotted spoon, transfer spinach to a bowl of ice water; drain and squeeze out as much water as possible. Transfer to a food processor; purée until almost smooth, 1-2 minutes, and transfer to a bowl. Add walnuts, cilantro, parsley, paprika, turmeric, fenugreek, oil, vinegar, garlic, onions, salt, and pepper to the food processor; purée until very smooth. Mix walnut purée and spinach together; we use an ice cream scoop to make individual servings but you could also just transfer to a serving platter and garnish with pomegranate seeds.