

Green Tomato Casserole

Prep time:

15 minutes

Cooking time:

40 minutes

Yields:

6 people

Ingredients:

6 medium sized green tomatoes, sliced thin

1 stalk celery, minced

1 cup raw cashews (soaked overnight)

¼ cup water

¼ cup nutritional yeast

2 Tbs. lemon juice

2 cloves garlic

1 Tbs. raw apple cider vinegar

1 Tbs. dijon mustard

salt and pepper to taste

½ cup gluten free breadcrumbs

Directions:

Preheat oven to 350 degrees. Combine cashews, water, nutritional yeast, lemon juice, garlic, vinegar, dijon, salt and pepper in a high speed blender or food processor and blend until smooth. Toss with tomatoes and celery in a mixing bowl. Layer tomatoes sprayed baking dish and top with breadcrumbs. Bake 35-40 minutes or until breadcrumbs are golden brown and tomatoes are tender.

Chef Mat Shalenko

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