



Cold Steamed Vegetables with Georgian Walnut Sauce

Creamy crowd-pleasing comfort food sauce for chicken and vegetables

1 Tablespoon olive oil

1 medium onions, finely minced

1-1/2 to 2 cups walnut pieces as needed

2 large garlic cloves

6 small sprigs cilantro

1/8 teaspoon salt

1 cup chicken broth

1/8 teaspoon saffron

1/4 teaspoon (each) sweet paprika; ground coriander

1/8 teaspoon (each) ground fenugreek, cayenne pepper

1 Tablespoon red wine vinegar

Vegetables

1-1/2-pound mixed vegetables (such as small new potatoes, baby carrots, asparagus, green beans, cauliflower florets, broccoli)

Salt; freshly ground pepper to taste

Cook Onions: In a medium skillet, heat olive oil over medium heat; add onions; cook until translucent, about 5 to 7 minutes.

Make Walnut Sauce: Use a food processor to blend walnuts and garlic into a smooth sauce. Add sauteed onion, cilantro, and salt to walnut garlic mixture; puree again. Transfer sauce to large pan. Slowly stir in hot chicken broth, one ladle at a time until your sauce is nice and smooth but thick. Stir in saffron, sweet paprika, ground coriander, fenugreek, and cayenne pepper. Cook without boiling on medium heat while stirring for about 2 minutes. Add red wine vinegar. Cool, cover; refrigerate until ready to use.

Prepare Steamed Veggies: For vegetables that require cooking, steam separately; refresh under cold running water. Drain thoroughly; pat dry with paper towels. Refrigerate covered until ready to use.

To Serve: Arrange cold steamed vegetables and/or cut raw vegetables on large serving basket or tray around a serving bowl with walnut garlic sauce.
Serves: 8

About the Recipe: This is a wonderful party dish that features a Georgian sauce with a unique blend of spices. Satsivi is also usually served with cooked chicken. The Georgian national dish of assorted cooked and fresh vegetables is perfect for holidays or parties.