

Vegan Mexican Style Stuffing

Relleno vegano estilo mexicano

Ingredients

¾ lb (340 g)	plant-based ground meat substitute
1 tbsp	vegetable oil
1	leek; washed thoroughly, roots and green top removed
2 stalks	celery; washed and tops trimmed
1 clove	garlic; peeled and minced
1 tbsp	dry thyme
½ tsp	cinnamon
¼ tsp	nutmeg; preferably freshly grated, or ground
½ cup	chopped nuts (such as pecans, almonds or walnuts)
1/3 cup	raisins (Sultanas, or Thompson)
1	apple (Golden delicious or Granny Smith); washed, peeled and chopped
¼ cup	red wine vinegar
Salt and pepper, to taste	

Slice leek and celery thinly; reserve. In a wide, large pan, warm up oil over medium heat; add leek and celery and sauté until translucent. Add minced garlic to the pan. Continue stirring and cooking for one minute, then add plant-based ground meat substitute. Break into small pieces (photo below, left) and mix with the vegetables; continue cooking and stirring for another two to three minutes, then add thyme, cinnamon and nutmeg; stir to incorporate, then add raisins, nuts and chopped apples (photo below, centre). Cook for another five minutes, stirring occasionally; season with salt and pepper, and pour vinegar in the pan. Stir well, cooking for another five minutes, then adjust seasoning as needed. Serve hot as a main dish (photo below, right), or allow to cool down to room temperature to use as regular stuffing.

