



## **Vegetarian Steak Diane**

1 can (19 ounce) Heritage Dinner Cutlets  
2-3 shallots, thinly sliced  
4 ounces fresh cremini mushrooms, chopped  
2-3 cloves garlic, crushed  
½ cup raw cashews  
2 cups water, can add broth from cutlets  
¼ teaspoon sea salt  
1 teaspoon vegetarian Worcestershire sauce, or to taste  
1 tablespoon Dijon mustard  
¼ teaspoon Vegetarian Express Pepper-Like Seasoning  
1 tablespoon dried or fresh marjoram  
1-2 tablespoons olive oil

Sprinkle Dinner Cutlets on each side with a good coating of Pepper-Like Seasoning. Brown both sides in lightly oiled skillet. Remove and set aside. Sauté shallots, garlic and chopped mushrooms in skillet until soft. Blend raw cashews and water in high speed blender until smooth. Add to shallot mixture and simmer until it reaches desired gravy consistency. Season with salt to taste. Add marjoram and remove from heat. Serve Dinner Cutlets with the gravy on top.

*Submitted by N.R. of North Carolina*