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## Holiday Dinner Roast

By Prea Lindeman

### Wet Ingredients

- 1 cup chickpeas, cooked and drained
- ½ cup water
- 2 cloves garlic, minced (or 1 teaspoon garlic powder)
- 1 tsp salt

### Dry Ingredients

- ¼ cup cornstarch
- 1 tablespoon onion powder
- 1 teaspoon ground sage
- 3.5 cups soft whole-grain bread crumbs
- 2 cups walnuts
- 2 cups finely chopped onion

### Sweet Cranberry Topping Ingredients

- ¼ cup of tomato sauce
- ¼ cup of cranberries
- ¼ cup of pineapple juice
- ¼ cup of fresh cranberries
- ½ tsp basil
- ¼ tsp garlic powder and onion powder

### Instructions

1. Line a loaf pan with parchment paper and preheat oven to 350.
2. Place all wet ingredients in a blender and blend together.
3. Mix dry ingredients in a large bowl. Add the blended wet ingredients and mix thoroughly.
4. Place in loaf pan. Cover with foil and bake for 1 hour. Then remove foil and bake for additional 30 min. When done, remove from oven and let cook.
5. Combine all ingredients for topping in a sauce pan and simmer until thick. When cool use to garnish the roast.

### Bonus Tips

Slice and serve as main course with potatoes and vegetables or anything else you like.

