

## Vegan Turkey Roast

Courtesy of Chef Jay L Weiner

### Ingredients:

1 15oz can of garbanzo beans  
5 cups vegan no-chicken broth  
¼ cup nutritional yeast  
4 T olive oil  
4 T Bragg's Liquid Aminos  
½ tsp dried sage  
½ tsp dried thyme  
½ tsp dried rosemary  
½ tsp Himalayan salt  
¼ tsp fresh ground pepper  
¼ tsp marjoram  
¼ tsp nutmeg  
¼ tsp onion powder  
¼ tsp garlic powder  
1 ½ cup vital wheat gluten

### Instructions:

1. Blend the garbanzo beans until thick and smooth, 1 cup of the broth, 2T of the Bragg's, ¼ cup nutritional yeast, 2 Tablespoons of olive oil, sage, thyme, rosemary, salt, pepper, marjoram, nutmeg, onion powder, and garlic powder to a food processor.
2. Transfer the mixture to a metal mixing bowl.
3. Slowly fold in the vital wheat gluten and continue to fold for about a minute. Hand knead the mixture for about another minute or until all is mixed in.
4. Remove the dough from the bowl and hand knead for about another minute on a wheat gluten floured surface, shape into a loaf and wrap like a burrito with tinfoil.
5. Add the remaining 4 cups of broth (and more water if needed) to a pot with a steamer basket on high heat and place the loaf inside and cover to steam. Once boiling turn down to a simmer and steam for 35 minutes.
6. Remove the steamed loaf, remove the tinfoil, and let cool for 5 minutes.
7. Heat a pan on medium high and add 2 Tablespoons of Bragg's and 2 Tablespoons of olive oil and sear all sides of the loaf for just a few minutes.
8. Plate and top the loaf with the remaining oil and Bragg's and thinly slice the Vegan Turkey Loaf with a sharp serrated knife.

### Notes:

This can be made a couple of days in advance.