



**Makes 8 patties + 7 cups
pilaf + 1 cup remoulade**
Preparation Time: 25 minutes
Cook Time: 25 minutes

INGREDIENTS:

1 oz. dried porcini mushrooms
2 tablespoons flaxseed meal
1 lb. turnips, peeled and finely shredded (3 cups)
1 10-oz. sweet potato, peeled and finely shredded (2¼ cups)
¼ cup chopped scallions
4 cloves garlic, minced
½ teaspoon sea salt
2 cups cooked tricolor or red quinoa
½ cup sliced almonds, toasted
½ cup golden raisins
12 butter lettuce leaves
½ of a 14-oz. package silken tofu
3 tablespoons lemon juice
1 tablespoon coarse mustard
1 teaspoon prepared horseradish
1 teaspoon paprika
1 teaspoon hot sauce
2 tablespoons chopped fresh parsley

Turnip and Sweet Potato Croquettes with Quinoa Pilaf and Tofu Remoulade

In this filling meal, savory turnip and **sweet potato** croquettes are served over a chewy quinoa pilaf made with sweet raisins and crunchy almonds to deliver an irresistible savory-sweet combo. Crisped to golden-brown perfection without any oil, the veggie patties get an extra kick of umami flavor from dried porcini mushrooms. A creamy, smoky **tofu** remoulade is slathered on each croquette to kick up the heat (be sure to save leftovers of this delicious remoulade to use as a sandwich spread.) Pile everything onto butter lettuce leaves to add fancy flair and a refreshing crunch so all the flavors in this eclectic dish can shine through. Assembled in just 25 minutes, this crave-worthy meal is packed full of veggies, whole grains, and an unbelievably tasty sauce that will cement it as a go-to recipe for years to come.

For more hearty vegan salads, check out these tasty ideas:

- [Lemony Spelt Salad with Roasted Broccolini](#)
- [Tempeh Nacho Salad with Creamy Chipotle Dressing](#)
- [Cilantro Ranch Bean Salad](#)
- [Hearty Kale Salad with Warm Citrus and Wheat Berries](#)

By Ellen Boeke

- 1 Place mushrooms in a small bowl; add boiling water to cover. Let stand 10 minutes; drain. Finely chop mushrooms.
- 2 In a large bowl combine flaxseed meal and 6 tablespoons of water. Let stand 5 minutes.
- 3 Wrap turnips in a clean kitchen towel and squeeze out as much liquid as you can. Repeat with sweet potato.
- 4 Add mushrooms, turnips, sweet potato, scallions, ¾ of the minced garlic (about 3 tsp.), and salt to the flaxseed mixture; mix well. Form into eight ½-inch-thick patties using ½ cup mixture per patty.
- 5 In an extra-large nonstick skillet cook patties over medium 4 to 6 minutes or until golden and heated through, turning once.
- 6 For Tofu Remoulade, in a blender or food processor combine tofu, lemon juice, mustard, horseradish, paprika, hot pepper sauce, and the remaining garlic. Cover and blend until smooth. Stir in fresh parsley.
- 7 In a medium bowl stir together quinoa, almonds, and raisins. Arrange lettuce and quinoa on plates. Top with patties. Spread Tofu Remoulade on patties.