

# Sardine Rillettes

Yield: 7 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/eggplant-caviar-recipe-indian>

## Ingredients:

- 7 1/2 ounces sardines packed in olive oil, drained
- 2 1/2 ounces Neufchâtel cheese or cream cheese
- 1/4 cup minced shallots or minced red onions that have soaked in lemon juice for a few minutes
- 2 scallions green onions, white and light green parts only, about 3 inches from root, halved lengthwise and thinly sliced lengthwise
- 1/4 cup lime juice or lemon juice, or to taste
- 3 tablespoons fresh herbs minced, such as chives, parsley, or dill
- 1 pinch cayenne
- salt
- freshly ground black pepper
- 10158 chicken liver pâté
- 10 pate
- 229 pâté
- 10 pate
- 10543 pâté
- 9 pate
- 284 pâté
- 9 pate
- 20157 eggplant caviar 3.00 0.00 2.00 0.00 0.00 1.00 0.00 Appetizer French
- 14114 eggs
- 3 tapenade