

# Quick Sardine Pâté

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*This easy-peasy pâté recipe is great for whipping up when you have unexpected guests over. It's also great for keeping in the fridge to nibble on throughout the day - just serve it with some soft brown bread and butter.*

## Ingredients:

150g pack sardine fillets, smoked if you can find them

25g melted butter

Zest of one small lemon

2 tbsp. cream cheese

1 spring onion

## Directions:

1. Chop the spring onion into chunks and then place all of the ingredients into a food processor.
2. Whiz until smooth, then place into a ramekin. If you like, cover with melted butter to preserve the pate for longer.

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