VegNews 20 BEST VEGAN VEGAN SIDES

deviled egg stuffed POTATOES

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DEVILED EGG-STUFFED POTATOES

Serves 2

- 2 8-ounce Russet potatoes, washed
- $\frac{1}{3}$ cup unsweetened plain soy milk
- ¹/₄ cup vegan mayonnaise
- 2 tablespoons yellow mustard
- 1 teaspoon seasoned salt
- 1 teaspoon dried dill
- 1/2 teaspoon granulated onion
- $\frac{1}{8}$ teaspoon black pepper
- 2 tablespoons sliced scallions, for garnish Paprika, for garnish

1. Pierce potatoes several times with a fork and microwave for 11 minutes until tender.

2. Slice open top of potatoes and scoop out flesh into a small bowl. Add soy milk, mayonnaise, mustard, salt, dill, onion, and pepper. Mix well until smooth, adding 1 tablespoon milk if too dry. Stuff filling into potato skins, sprinkle with scallions and paprika, and serve immediately.





GLUTEN FREE

BRAISED WINTER GREENS

Chard and kale are tossed with fragrant spices and a splash of vermouth for a punchy side dish.

Serves 8

- $\frac{1}{4}$ cup canola oil
- $\frac{1}{2}$ cup finely diced onion
- 3 teaspoons dried thyme
- $\frac{1}{2}$ teaspoon red chile pepper flakes
- 4 tightly packed cups red chard, chopped
- 4 tightly packed cups kale, de-stemmed and chopped
- 1 cup julienned carrots
- 3 tablespoons vermouth
- 1 teaspoon salt

In a large skillet over medium-high heat, heat oil. Add onion and sauté until translucent, about 1 minute. Add remaining ingredients. Reduce heat to mediumlow, cover pan, and braise for about 2 to 4 minutes. Remove from heat and keep covered until serving. Serve hot.



STUFFED CHEESY NEW POTATOES

A twist on the classic potatoes au gratin, the addition of sour cream and vegan mozzarella makes these bite-sized appetizers totally decadent.

Serves 8

- 20 new potatoes, boiled, drained, cooled, and halved
- $\frac{1}{4}$ cup vegan butter
- $\frac{1}{2}$ cup chopped onion
- 1 teaspoon minced garlic
- 1 tablespoon flour
- $\frac{1}{4}$ teaspoon white pepper
- 2 tablespoons nutritional yeast
- $\frac{1}{2}$ teaspoon salt
- 2 cups unsweetened coconut-milk beverage
- 2 tablespoons vegan sour cream
- 2 cups shredded vegan mozzarella cheese, divided
- $\frac{1}{2}$ cup breadcrumbs
- 2 teaspoons paprika, for garnish
- 2 teaspoons rosemary, for garnish

1. Preheat oven to 350 degrees. Using a melon baller or spoon, carefully scoop out potato from skins, keeping skins intact. In a greased casserole dish, place potato skins. Reserve potato filling for use elsewhere.

2. In a medium skillet over medium-high heat, melt butter. Add onion and garlic and cook, stirring occasionally, until onions are translucent. Stir in flour, white pepper, nutritional yeast, and salt and stir constantly until bubbly. Add coconut milk, sour cream, and $1\frac{1}{2}$ cups mozzarella. Bring to a boil, stirring constantly, until cheese melts, about 2 to 3 minutes.

3. Using a spoon, pour cheese sauce into potato skins. Pour remaining sauce around potato skins and bake uncovered for 15 minutes. Mix remaining ¹/₂ cup cheese and breadcrumbs and sprinkle over potatoes. Bake uncovered for 5 minutes longer or until top is golden brown and bubbly. Garnish with extra sauce, paprika, and rosemary. Serve warm.



CARAMELIZED ONION & SWEET POTATO CROSTINI

Sweet potatoes mashed with flavorful onions create a one-of-a-kind hors d'oeuvre for any holiday soirée.

Makes 30 crostini

- 1 baguette, thinly sliced into 30 pieces
- $\frac{1}{4}$ cup olive oil
- $\frac{3}{4}$ teaspoon salt, divided
- 1/4 teaspoon black pepper, divided
- 2 large sweet potatoes
- 1 cup Caramelized Onions (see recipe)
- 1 teaspoon balsamic vinegar Fresh chives, chopped

1. Preheat oven to 350 degrees. Place baguette slices on a baking sheet. Brush each slice with olive oil and lightly sprinkle with $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Bake for 10 minutes, or until lightly browned and crunchy, and remove from oven.

2. Raise oven temperature to 425 degrees. Pierce sweet potatoes several times with a fork and place on a baking sheet. Bake for 45 minutes, or until soft throughout when pierced with a fork. Remove and let cool.

3. Slice sweet potatoes in half and scoop flesh into a large bowl. Mash thoroughly, and mix with onions, balsamic vinegar, and remaining salt and pepper. Place a small spoonful on each individual crostini. Top with a few chives for garnish.

CARAMELIZED ONIONS

Slow cooking transforms tear-inducing onions into an intensely flavorful treat. Add rosemary for an other-worldly combination.

Makes 1 cup

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- 1 tablespoon olive oil
- 4 large yellow onions, peeled, halved, and thinly sliced
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon chopped fresh rosemary (optional)

1. In a large sauté pan over medium heat, heat olive oil. Add onions and salt, and sauté for 20 minutes, stirring occasionally, until onions are translucent and most of their liquid has evaporated. Lower heat, add rosemary if using, and cover. Cook for at least 40 more minutes, stirring every 10 minutes. Adjust heat if necessary to avoid burning. Onions should be very soft and darkened when done.

SWEET POTATO SWIRL MASHED POTATOES

Serves 8

- 1 tablespoon apple cider vinegar
- 1¹/₂ cups unsweetened plain almond milk at room temperature, divided
 - 4 pounds Russet potatoes
 - 1 pound sweet potatoes
- $2^{1/2}$ teaspoons salt, divided
- 1/2 teaspoon ground ginger
- $\frac{1}{2}$ teaspoon allspice
- 1 cup melted vegan butter
- $\frac{1}{2}$ teaspoon white pepper

 Preheat oven to 425 degrees. In a medium bowl, add vinegar and milk, stir, and set aside.

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2. With a fork, deeply pierce Russet potatoes and sweet potatoes a few times all around, and place on a parchmentlined baking sheet. Bake 45 minutes to 1 hour, until a paring knife easily passes through center. Remove from oven and immediately cut Russet potatoes in half lengthwise to allow excess steam to escape.

3. Remove skin from sweet potatoes, and roughly chop. In a food processor, add sweet potatoes, ¹/₄ cup almond milk mixture, ¹/₂ teaspoon salt, ginger, and allspice. Blend until puréed. **4.** Over a large mixing bowl, place a halved Russet into potato ricer, cut side down. Push potato through ricer into bowl, and discard skin. Repeat with remaining potatoes.

5. Using a rubber spatula, fold butter into potatoes until incorporated. Stir in remaining 1¹/₄ cups almond milk mixture, white pepper, and remaining 2 teaspoons salt.

6. In a serving bowl, add half of mashed potatoes and spoon half of sweet potato purée over top. Add remaining mashed potatoes, and top with remaining sweet potato purée. With a wooden spoon or spatula, stir potatoes several times in a clockwise motion to create a swirl effect, without completely mixing mashed and sweet potatoes together. Serve immediately.

> Swirl It! Your guests will love our unique twist on mashed potatoes and roasted sweet potatoes.

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luscious sweet potato HAND PIES

pie oh my! Our take on the classic Southern Sweet Potato Pie is made even better in a hand-held pie. With a homemade dough and the addition of vanilla, cinnamon, and nutmeg, these mini pastries make a great meal anytime of day.

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LUSCIOUS SWEET POTATO HAND PIES

Makes 6 pies

For the crust:

- $1^{1/2}$ cups all-purpose flour, plus more for sprinkling
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon sugar
- $^{1\!\!/_2}$ cup cold vegetable shortening or vegan butter, cut into $^{1\!\!/_2}$ -inch cubes
- ¹/₄ cup ice-cold water

For the filling:

- 1 cup sweet potato purée
- 2 tablespoons maple syrup
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt
- ¹/₄ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- ¹/₄ teaspoon ground nutmeg

1. For the crust, in a mixing bowl, whisk together flour, salt, and sugar. Add shortening, and use a pastry cutter to incorporate into flour. Continue to mix with pastry cutter until mixture resembles coarse meal, almost pea-sized.

2. Slowly add water, 2 tablespoons at a time, and stir with a wooden spoon or mix with your hands. Once dough begins to hold together, form into a tight ball. Flatten a bit, and wrap in plastic wrap or parchment paper. Chill in refrigerator for 1 hour.

3. For the filling, in a food processor, add all ingredients and pulse until mixed well and creamy. Set aside until ready to assemble hand pies.

4. Remove dough from refrigerator and let sit at room temperature for 10 minutes to soften. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone baking mat.

5. Flour a clean, smooth stone surface or parchment paper, and use a floured rolling pin to roll dough flat to ¹/₈ inch, about 8 x 15-inches in diameter. Using a 3-inch, circle-shaped cookie cutter, cut out 6 rounds of dough and place onto parchment-lined baking sheet. Fill each dough circle with 3 tablespoons sweet potato filling. From remaining dough, cut 6 more rounds and cover filling. Use a fork to seal edges, and bake for 20 minutes. Allow pies to cool for about 10 minutes before serving.





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CARAMELIZED BRUSSELS SPROUTS

Tossed in an apple cider and ginger sauce, these aromatic Brussels sprouts make a festive vegetable dish for any holiday table.

Serves 8

For the sauce:

- 1 tablespoon vegan butter
- $1\frac{1}{2}$ cups apple cider
 - 1 teaspoon salt
 - 1 teaspoon grated fresh ginger
 - 1 garlic clove, minced
 - 3 teaspoons cornstarch, mixed with 3 tablespoons water

For the Brussels sprouts:

- 2 tablespoons olive oil
- 4 cups shredded Brussels sprouts
- ¹/₂ teaspoon ground cinnamon
- 1 garlic clove, grated
- 1 teaspoon salt

1. For the sauce, in a small saucepan over medium-high heat, combine all ingredients except cornstarch mixture and bring to a boil. Reduce to medium heat and cook until sauce has reduced, about 25 minutes. Add cornstarch mixture and stir until slightly thickened.

2. For the Brussels sprouts, in a pan over medium-high heat, heat oil. Add sprouts, cinnamon, garlic, and salt and sauté until browned, stirring often, about 5 to 7 minutes. Add sauce and simmer for another 5 minutes. Serve warm.



CLASSIC CRANBERRY SAUCE

Never buy cranberry sauce in a can or jar again! This version is simple to prepare and full of flavor.

Makes 1 cup

- 1¹/₂ cups fresh or frozen cranberries, rinsed
- $\frac{1}{2}$ cup maple syrup
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon balsamic vinegar

 In a small saucepan over medium-high heat, combine cranberries, maple syrup, and salt. Bring mixture to a boil, stirring occasionally, before reducing heat to medium low.

2. Simmer for about 15 minutes (20 minutes for frozen), stirring occasionally. Reduce heat if mixture begins to stick or boil rapidly. Cook until cranberries break down and sauce turns a deep red color and starts to thicken. Turn off heat and stir in balsamic vinegar. Serve warm or chilled.

SAVORY KALE STUFFING

In a decidedly wholesome take on traditional stuffing, kale, garlic, and pine nuts are caramelized with whole-grain bread.

Serves 8

- 6 cups firmly packed diced whole-grain bread
- $1\frac{1}{2}$ cups vegetable broth
 - 2 tablespoons olive oil, divided
 - 1 large red onion, chopped
- 3 garlic cloves, minced
- 1 sprig fresh rosemary, de-stemmed
- 1 tablespoon Italian seasoning
- 1 large bunch kale, de-stemmed and chopped
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

Toasted pine nuts, for garnish (optional)

1. Preheat oven to 375 degrees and lightly grease $1\frac{1}{2}$ -quart baking pan. In a large bowl, add bread and drizzle on broth, stirring. Set aside.

2. In a skillet over medium heat, heat oil. Add onion and sauté until golden. Add garlic and continue to sauté until lightly browned. Add bread mixture, rosemary, and Italian seasoning and combine. Transfer mixture to baking pan and bake for 25 to 30 minutes or until bread is browned.

3. Rub oil onto your palms and massage kale until leaves soften, about 1 minute. Remove baking pan from oven and stir in kale. Return baking pan to oven and bake for 10 minutes or until kale wilts. Remove from oven and season with salt and pepper, stirring. Top with pine nuts and serve warm.



savory kale STUFFING basic buttery MASHED POTATOES

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BASIC BUTTERY

Serves 4

- 10 small red or Yukon Gold potatoes (about 4 cups)
- 4 cups cauliflower florets
- 2 tablespoons nutritional yeast
- 2 tablespoons vegan butter
- 1 teaspoon salt
- ¹/₈ teaspoon black pepper

1. In a large pot, add potatoes and cauliflower. Cover with cold water, and bring to a boil over high heat. Continue cooking, uncovered, for 20 minutes, reducing heat slightly if necessary, until potatoes and cauliflower are tender and can be pierced easily with a fork.

2. Drain potatoes and cauliflower, and transfer to a large bowl. Mash well and then stir in nutritional yeast, vegan butter, salt, and pepper. Using a hand or stand mixer, beat until light and fluffy. Serve hot. If you don't have a stand or hand mixer, cook potatoes and cauliflower until very tender before mashing by hand.

SMASH HITS

Now that you have the base for delicious mashed potatoes, you can easily add different ingredients to change the flavor. Here are a few of our holiday favorites.

Cheesy Scallion

Add $\frac{1}{2}$ cup shredded vegan cheddar cheese and $\frac{1}{2}$ cup thinly sliced scallions to mashed potatoes and cauliflower. Beat using a hand or stand mixer.

Garlicky Herb

Reduce salt to $\frac{3}{4}$ teaspoon, omit nutritional yeast, and add $\frac{1}{3}$ cup finely minced fresh parsley and 3 to 4 garlic cloves (pressed or minced) to mashed potatoes and cauliflower. Beat using a hand or stand mixer.

Truffle Chive

Reduce nutritional yeast to 1 tablespoon, omit vegan butter, and add $\frac{1}{2}$ cup minced chives and $\frac{1}{2}$ tablespoons black truffle oil to mashed potatoes and cauliflower. Beat using a hand or stand mixer.

ROSEMARY PORCINI-COFFEE GRAVY

Makes 6 cups

- 1 ounce (about ½ cup) dried porcini mushrooms
- 6 cups chicken-style stock
- $1/_2$ cup vegan butter
- 4 garlic cloves, smashed
- 2 fresh rosemary sprigs
- $\frac{1}{2}$ cup all-purpose flour
- ³/₄ cup brewed hot or cold coffee
- 1 teaspoon sugar

1. Into a medium pot over medium-high heat, add mushrooms and stock. Bring to a boil, then turn off heat, and allow mushrooms to steep for at least 20 minutes.

2. Using a fine mesh strainer, strain mushrooms, reserving broth and mushrooms. Once cool enough to handle, squeeze mushrooms to release as much liquid as possible.

3. Into a medium saucepan over medium heat, melt butter, and add garlic and rosemary. Cook for 2 minutes, then stir in flour to make a roux. Cook roux for 2 to 3 minutes until a blonde color is achieved, then slowly stir in reserved broth, coffee, and sugar. Simmer for 8 to 10 minutes or until thickened. Remove rosemary and garlic, and discard both. Sign up for our FREE, award-winning VegNews Recipe Club + VegNewsletter at VegNews.com!





GREEN BEANS ALMANDINE

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Serves 6

- 4 cups fresh green beans, trimmed
- 1 cup water
- 2 tablespoons olive oil
- 1 cup sliced almonds
- 2 tablespoons fresh lemon juice Salt and black pepper, to taste

1. In a large pot over medium heat, steam green beans in water until tender. Remove from pot and drain, and allow to cool.

2. In a non-stick skillet, heat olive oil and sauté green beans and almonds until browned.

3. In a large bowl, gently toss green beans with almonds and lemon juice, adding salt and pepper to taste.



SIMPLE SMOKY GRAVY

Makes 2 cups

- ¹/₃ cup raw sunflower seeds
- 2 cups water
- 1/3 cup unsweetened plain soy milk
- $\frac{1}{3}$ cup oat flour
- ¹/₄ cup nutritional yeast flakes
- $\frac{1}{4}$ cup soy sauce
- 1 teaspoon granulated onion
- 1 teaspoon dried rubbed sage
- ³/₄ teaspoon black pepper
- $\frac{1}{2}$ teaspoon liquid smoke

1. In a skillet over medium-high heat, add sunflower seeds and toast for 4 minutes. Stir often, until seeds are medium-brown in color, being careful not to burn. Remove from heat and set aside.

2. Into a high-speed blender, add toasted sunflower seeds and remaining ingredients. Blend on high until mixture is completely smooth.

3. In a large saucepan, pour sunflower seed mixture. Bring to a simmer over medium heat, whisking continuously. Cook for 6 minutes or until gravy is thickened, continuing to whisk.

4. Remove saucepan from heat and serve immediately. Alternatively, refrigerate gravy and warm in saucepan over low heat for 5 to 10 minutes before serving.



CRISPY LATKES

Dollop these crispy treats with applesauce or vegan sour cream, and if you happen to feel like spinning a dreidel, we say go for it.

Serves 6

- $\mathbf{1}^{1\!\!/_{\!\!2}}$ pounds russet potatoes, peeled and grated
 - 1 small yellow onion, peeled
 - 1 tablespoon minced parsley
- $\frac{1}{4}$ cup flour
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon salt
- ¹/₄ teaspoon black pepper Canola oil, for frying

1. In a colander set over a large bowl, place potatoes. Using your hands, squeeze out excess liquid. Pour off liquid and place potatoes in bowl. Grate onion and add to potatoes along with parsley, flour, baking powder, salt, and pepper, and mix well.

2. Preheat oven to 275 degrees. In a large skillet over medium heat, heat a thin layer of oil. Take a heaping tablespoon of batter and flatten before gently placing in hot oil. Make three or four more potato pancakes this way, and add to skillet without crowding pan. Fry until golden brown on both sides, turning once, about 8 minutes total.

3. Repeat with remaining potato mixture, adding more oil as necessary. Remove cooked potato pancakes to paper towels to drain, then transfer to an ovenproof platter and keep warm in oven until all pancakes are cooked.



SPINACH-LENTIL BACON CROQUETTES

Makes 14 croquettes

For the spinach-lentil bacon croquettes:

- 4 cups water
- 1 teaspoon salt, divided
- 1 cup dry green lentils
- 2 teaspoons, plus 1 tablespoon safflower oil
- 6 strips seitan bacon, finely diced
- 4 cups packed fresh baby spinach
- 1 garlic clove, finely chopped
- 1 cup all-purpose flour
- 1 teaspoon vegan butter
- $\frac{1}{4}$ teaspoon black pepper
- 1/2 teaspoon dried basil
- $\frac{1}{2}$ cup unsweetened almond milk
- $\frac{1}{4}$ cup fresh lemon juice, plus zest of $\frac{1}{2}$ lemon
- **1** tablespoon brown rice syrup
- For the caramelized shallots:
 - 1 tablespoon vegan butter
 - 4 shallots, cut into thin strips
 - 2 teaspoons maple syrup
 - 1 teaspoon fresh lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

1. For the spinach-lentil bacon croquettes, in a medium pot, add water, $\frac{1}{4}$ teaspoon salt, and bring to a boil. Add lentils, then lower heat and cook until tender, about 18 to 20 minutes. Reserve $\frac{3}{4}$ cup lentils in a small bowl, and set aside. Add remaining $\frac{1}{4}$ cup lentils to a large food processor.

2. In a sauté pan, add 2 teaspoons oil and seitan bacon. Cook about 2 minutes. Add spinach, and cook for about 3 more minutes, or until wilted. Set aside.

3. In food processor with lentils, add garlic, flour, butter, remaining $\frac{3}{4}$ teaspoon salt, pepper, basil, almond milk, lemon juice and zest, and brown rice syrup. Pulse until smooth. Transfer mixture to a large bowl, and add reserved whole lentils and spinach-bacon mixture. Fold together batter until well combined.

4. In a large sauté pan over medium heat, add remaining 1 tablespoon oil. Carefully spoon a heaping tablespoon of batter into pan, and cook until slightly browned, about 3 to 4 minutes per side. Repeat with remaining batter.

5. For the caramelized shallots, in a sauté pan over mediumlow heat, add butter and shallots. Cook about 3 minutes. Add maple syrup, lemon juice, salt, and pepper, and cook until shallots are soft over medium-low heat, about 10 minutes.

6. To serve, top each spinach-lentil bacon medallion with a small amount of caramelized shallots. Serve warm.

roasted cauliflower & wild rice STUFFING

ROASTED CAULIFLOWER & WILD RICE STUFFING

Serves 8

- 1 tablespoon vegan butter, plus more for greasing casserole dish
- $\frac{1}{2}$ cup diced carrot
- 1/2 cup diced celery
- $\frac{1}{2}$ cup diced onion
- $\frac{1}{2}$ teaspoon salt
- ¹/₄ teaspoon pepper
- 2 cups chicken-style stock
- 4 sprigs fresh sage
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 8 garlic cloves, smashed
- 1 teaspoon ground fennel seed
- 6 cups day-old baguette cubes (see "Chef's Tips")
- $\frac{1}{2}$ cup cooked and cooled wild rice
- 3 cups cauliflower florets
- 2 tablespoons chopped fresh Italian parsley

1. Into a medium saucepan over medium heat, melt butter and add carrot, celery, onion, salt, and pepper. Cook for 4 minutes or until tender. Add stock, sage, thyme, rosemary, garlic, and fennel. Simmer over medium-low heat for 8 minutes. Discard garlic cloves and herb stems, and set aside.

2. Preheat oven to 375 degrees. Into a large mixing bowl, add baguette cubes, wild rice, cauliflower, parsley, and stock mixture. Mix to combine and let rest for 5 minutes to allow bread to absorb liquid.

3. Rub a thin layer of butter on inside of a casserole dish. Pour stuffing into dish and spread out evenly. Bake for 40 minutes, remove from oven, and let rest 10 minutes. Serve immediately.

CHEF'S TIPS

Make your stuffing the stuff of legends with these tips.

Break Gread Stuffing works best with a sturdier bread like a baguette or boule.

Bread winner Stale bread is ideal for stuffing since it absorbs broth better. If your bread is fresh, bake bread cubes on a sheet pan in a 250-degree oven for 30 minutes.

Advance prep The wild rice and vegetable broth mixture can be made in advance and stored in airtight containers in the refrigerator before use.

ITALIAN SAUSAGE STUFFING

This family dinner classic and must-have holiday side combines vegan sausage with a rich blend of spices and crunchy bread, making it a satisfying comfort food standard.

Serves 6

- 3 tablespoons olive oil
- 1 large onion, chopped
- 3 cloves garlic, minced
- 2 cups chopped mushrooms
- 4 celery stalks, chopped
- 2 cups diced vegan sausage
- 2 tablespoons chopped parsley
- 3 teaspoons dried Italian seasonings
- $\frac{1}{2}$ teaspoon salt
- 1/2 teaspoon black pepper
- 8 cups cubed bread
- 2 cups vegan chicken broth

1. Preheat oven to 350 degrees. In a large saucepan over medium heat, heat olive oil. Add onion and garlic, and sauté until tender, about 3 minutes. Add mushrooms, celery, and vegan sausage and cook an additional 5 minutes.

2. In a large bowl, combine mushroom mixture with remaining ingredients. Mix together evenly.

3. Into a large baking dish, pour stuffing mixture and cover with foil. Bake for 20 minutes and then remove foil. Bake for an additional 15 minutes, until stuffing is crispy on outside and fluffy.

WILD MUSHROOM & CREAM CHEESE TARTLETS

Makes 12 tartlets

- 3 sheets (14 x 18-inch) phyllo dough, thawed according to package directions, cut into 16 squares
- 2 teaspoons olive oil
- 2 teaspoons vegan butter
- 1 shallot, finely chopped
- 2 garlic cloves, finely chopped
- 1 red jalapeño or red Fresno pepper, deseeded and finely chopped
- 10 cremini mushrooms, finely diced
- 7 oyster mushrooms, finely diced
- 2 teaspoons dry sherry or cooking sherry
- 2 teaspoons red wine vinegar
- 1 teaspoon brown rice syrup
- $\frac{1}{2}$ teaspoon salt
- 1/4 teaspoon black pepper
- 2 fresh rosemary sprigs, finely chopped
- $\frac{1}{2}$ cup vegan cream cheese
- 2 teaspoons fresh lemon juice
- 2 tablespoons all-purpose flour

1. Preheat oven to 350 degrees. In sauté pan over medium heat, add olive oil and butter. Add shallot, garlic, jalapeño pepper, and cook about 3 to 5 minutes to soften.

2. Add both mushrooms, sherry, red wine vinegar, brown rice syrup, salt, pepper, and rosemary. Sauté for 5 to 7 minutes, or until liquid has evaporated. Let mixture cool slightly, then place in large mixing bowl. Add cream cheese, lemon juice, and flour. Fold mixture together, and set aside.

3. Place 4 phyllo squares in cups of greased cupcake pan with edges of phyllo coming up sides. Fill each cup with about $1\frac{1}{2}$ tablespoons cream cheese-mushroom filling. Bake 20 to 24 minutes, or until golden. Set aside to cool slightly, and serve warm or at room temperature.

wild mushroom & cream cheese TARTLETS



These crispy potato skins loaded with buttery mashed potatoes create a satisfying meal or game-day snack.

Serves 8

For the baked potatoes:

- 8 large russet potatoes, scrubbed
- 2 tablespoons olive oil, divided
- $\frac{1}{4}$ teaspoon salt

For the cheddar cheese sauce:

- $\frac{1}{3}$ cup vegan butter
- $\frac{1}{4}$ cup chopped onion
- 1 cup chopped and peeled potatoes
- $\frac{1}{4}$ cup chopped carrots
- $\frac{1}{2}$ teaspoon minced garlic
- 1 teaspoon smoked paprika
- 1 teaspoon salt
- 1 cup water
- $\frac{1}{4}$ cup raw cashews
- $\frac{1}{8}$ teaspoon Dijon mustard
- 1 tablespoon fresh lemon juice

For the cashew sour cream:

- 1 cup raw cashews
- 1 cup water
- 2 tablespoons miso
- 4 teaspoons white wine vinegar

For the mashed potato filling:

- $\frac{1}{4}$ cup vegan butter
- $\frac{3}{4}$ cup unsweetened vegan milk
- 1 teaspoon salt
- 1 teaspoon black pepper, plus more for garnish
- 6 scallions, thinly sliced, divided

1. Preheat oven to 375 degrees. On a sheet pan, place potatoes and rub with 1 tablespoon oil and salt. Pierce each potato several times with a fork. Bake for 70 minutes until soft.

2. For the cheddar cheese sauce, in a sauté pan over medium heat, add butter and onion and cook for 5 minutes. Add potatoes, carrots, garlic, paprika, and salt and sauté for 5 minutes. Add water and bring to a boil. Cover pan and simmer for 20 minutes, or until vegetables are very soft. In a dry blender, process cashews into a fine powder. Add mustard, lemon juice, and potato mixture. Process until cheese sauce is smooth and set aside.

3. For the cashew sour cream, in a blender or food processor, blend cashews, water, miso, and vinegar until completely smooth.

4. Remove baked potatoes from oven and cut in half, lengthwise. Using a spoon, carefully scoop out potato from skins, leaving $\frac{1}{4}$ -inch layer of potato. Brush potato shells with remaining olive oil and return to preheated oven for 15 minutes.

5. For the mashed potato filling, in a medium bowl, mash potato filling with butter, milk, salt, and pepper. Fold in half the cheese sauce, half the sour cream, and half the scallions. Fill each baked potato skin with mashed potato mixture. Top with a dollop of cheese sauce and a drizzle of sour cream. Garnish with remaining scallions and pepper as desired.

6. Bake loaded potato skins for 15 minutes, until thoroughly heated and tops are browned. Serve warm.

CHEF'S TIP

Take this dish apart, and you have three delicious, handy recipes! The mashed potatoes, smoky cheddar cheese sauce, and cashew sour cream can each easily be prepared as individual side dishes.



SPICED ZUCCHINI WALNUT BREAD

Dotted with zucchini, walnuts, and currants, this spiced, wheatfree bread makes a great party gift, or a welcome treat for holiday guests who need a warming snack.

Makes 1 loaf

- ¹/₄ cup olive oil, plus additional for oiling pan
- 2 cups barley flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger or cardamom
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup soy milk
- $\frac{2}{3}$ cup agave
- 2 teaspoons fresh lemon juice
- $1\frac{1}{2}$ teaspoons vanilla extract
- $1\frac{1}{4}$ cups grated zucchini
- $\frac{1}{4}$ cup currants
- 6 tablespoons finely chopped walnuts, divided

1. Preheat oven to 375 degrees. Lightly oil a 4 x 8-inch loaf pan with olive oil. In a large bowl, mix together flour, baking powder, cinnamon, ginger or cardamom, nutmeg, and salt. Add olive oil, soy milk, agave, lemon juice, and vanilla, stirring gently to combine ingredients.

2. Stir in zucchini, currants, and 4 tablespoons walnuts. Pour batter into prepared pan, sprinkle with remaining walnuts, and press into top of loaf. Bake for 30 to 35 minutes.



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