

Creamy Spinach Artichoke Fritos® Pie



Ingredients:

- 1 tablespoon trans fat-free vegan margarine
- 1 tablespoon shallots, minced
- 2 teaspoons garlic, minced
- ½ cup almond milk (unflavored)
- ½ cup silken tofu (blended smooth)
- ¼ teaspoon brewer's yeast
- 1 cup non-dairy mozzarella cheese substitute
- ½ cup frozen spinach, thawed and chopped
- ½ cup canned artichoke hearts, rough chopped
- salt and pepper to taste
- 1 ½ cups Fritos® Scoops!
- pinch of cayenne pepper

Cooking steps:

- In a medium sauce pan, melt margarine and sweat shallots and garlic over medium heat until translucent
- Add almond milk, silken tofu and brewer's yeast, then bring to simmer
- Fold in non-dairy mozzarella cheese substitute and stir until melted
- Fold in spinach and artichokes
- Season with salt and pepper to taste

Preparation steps:

- Pour Fritos® Scoops! onto plate
- Top with creamy spinach artichoke mixture
- Lightly dust with cayenne pepper