

COOKING UP THE MAGIC

PLANT-BASED SPINACH ARTICHOKE DIP

INGREDIENTS

(Serves 4 As an Appetizer)

PANKO TOPPING:

- 1 cup panko-style breadcrumbs
- 1 cup grated plant-based Parmesan-style cheese substitute
- 1 tablespoon freshly chopped parsley

PLANT-BASED SPINACH ARTICHOKE DIP:

- 1 tablespoon water
- 1/4 cup chopped Spanish onion
- 1/4 cup chopped cauliflower
- 2 teaspoons canola oil
- 1 teaspoon chopped garlic
- 1 1/4 cups vegan chive cheese
- Oat milk, as needed
- 1 cup tightly packed baby spinach leaves
- 1/2 cup chopped canned artichokes
- 1/4 cup diced red bell pepper
- 1 teaspoon Tajin seasoning

DIPPERS:

- Red pepper strips
- Cauliflower florets
- Carrot sticks
- Pita chips

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.



DIRECTIONS

FOR PANKO TOPPING:

Preheat oven to 350°F. Line a baking sheet with parchment paper.

Stir breadcrumbs and plant-based Parmesan-style cheese on baking sheet. Bake for 5-7 minutes, stirring once, until golden brown.

Cool for 10 minutes. Add fresh parsley and set aside.

FOR PLANT-BASED SPINACH ARTICHOKE DIP:

Combine water, onion, and cauliflower in a small food processor. Purée until smooth; set aside.

Heat canola oil in a small skillet over medium heat for 5 minutes. Add chopped garlic and puréed cauliflower and cook for 3 minutes. Add plant-based chive cheese and cook, stirring constantly for 5 minutes, until cheese is melted. If dip is too thick, add 1 tablespoon of oat milk at a time and thin to desired consistency.

Add spinach, artichokes, and red bell pepper. Cook for 4-5 minutes, until spinach is wilted, and artichokes are warm. Season with Tajin. Keep warm until ready to serve.

TO SERVE:

Pour warm spinach-artichoke dip into a small bowl. Sprinkle panko topping on top and serve with vegetables and pita chips.