



## HOT VEGAN APPETIZERS

I am featuring these two appetizers together as you can use one container of Daiya Cream Cheese Style Spread to make both recipes and the smooth creaminess of the mushroom caps cools down the heat of the jalapenos.

### STUFFED MUSHROOM CAPS

#### Ingredients:

- 12 mushrooms
- 1 T. olive oil
- 1 garlic clove, minced
- 2/3 container Daiya Cream Cheese Style Spread
- ¼ cup nutritional yeast
- ¼ tsp. pepper
- ¼ tsp. onion powder
- ¼ tsp. cayenne pepper

#### Method:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding the tough end of the stems.
2. Heat oil in a small skillet over medium heat. Add the garlic and chopped mushroom stems to the skillet. Sauté until any moisture has disappeared, taking care not to burn the garlic. Set aside to cool.
3. When mixture has cooled, stir in remaining ingredients. Mixture should be very thick. Using a little spoon, fill each mushroom cap with a generous amount of stuffing. Arrange the mushroom caps on the parchment covered baking sheet.
4. Bake for 25 minutes or until the mushrooms are piping hot.



## BAKED JALAPENO POPPERS

### Ingredients:

- 6 large jalapenos, halved and seeded
- 1/3 container Daiya Cream Cheese Style Spread
- ¼ cup nutritional yeast
- ½ cup whole wheat bread crumbs
- ½ cup whole wheat flour
- ½ cup coconut milk (or other plant milk)
- 1 Tbs. nutritional yeast
- 1 Tbs. olive oil
- 1 tsp. sea salt
- 1 tsp. paprika
- ¼ tsp. black pepper

### Method:

1. Preheat oven to 350 degrees. Mix Daiya cheese and ¼ cup nutritional yeast together. In separate bowls, put breadcrumbs, 1 Tbs. nutritional yeast, salt, paprika and pepper in one bowl. In another, pour in coconut milk. In another, put the flour.
2. Stuff the pepper halves with the cheese mix, then dredge through the milk, then through the flour, back through the milk then through the breadcrumbs. Lay on a parchment lined baking sheet stuffed side up. Repeat this process one half at a time until all the peppers are prepared.
3. Brush the tops of the peppers with olive oil and bake at 350 for 25 minutes.