

creamy, HOT, artichoke dip

2 16 oz. cans un-marinated artichokes (be sure to drain them!!!)

¾ cup veganise

1-cup herb and chive non-dairy cream cheese (best if left out to room temp so it is easy to fold in)

2 cans chopped green chilies

1 small jar pimentos

1 pinch of crushed red pepper

4 gloves garlic, minced

1-handful panko breadcrumbs

1 onion bullion cube, grated

1 garlic bullion cube, grated

Salt and pepper to taste

topping ingredients: ½ cup panko breadcrumbs

2 onion bullion cubes, grated

mix all main dish ingredients together.

no particular order is necessary. pour into your favorite baking dish. set to the side.

in a separate dish, mix together topping ingredients:

½ cup panko breadcrumbs

2 onion bullion cubes, grated

sprinkle this mixture on top of the artichoke dip already laid out in your baking dish and bake in an oven at 375 degrees for about ½ hour, or until brown and bubbly!

serve with sliced baguette, drizzled with olive oil.

( bake baguette in oven at 375 degrees for 6-8 minutes)

mmmm...enjoy my friends!