



'CREAMY, HOT, ARTICHOKE DIP'

2 16 OZ. CANS UN-MARINATED ARTICHOKE (BE SURE TO DRAIN THEM!!!)  
¾ CUP VEGANAISE  
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: ½ CUP BREADCRUMBS, 2 ONION BULLION CUBES

MIX ALL INGREDIENTS TOGETHER. NO PARTICULAR ORDER IS NECESSARY. POUR INTO YOUR FAVORITE BAKING DISH. SET TO THE SIDE.

IN A SEPARATE DISH, MIX TOGETHER 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 AT 375 DEGREES FOR 6-8 MINUTES.

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