

# Vegan Spinach & Artichoke Dip

Author: It Doesn't Taste Like Chicken

Total time: 28 mins Serves: 6

## Ingredients

- A double batch of the [Melty Stretchy Gooey Vegan Mozzarella](#) recipe. (Can be made in advance or right before making the dip)
- 2 6oz Jars Marinated Artichoke Hearts (or 1½ cups)
- ½ Medium Yellow Onion
- 3 Cloves Garlic
- 2 Cups Frozen Spinach
- ½ Cup Unsweetened Nondairy Milk (more if needed)
- ¼ teaspoon Salt (optional)
- Several grind of pepper
- Bread, chips, veggies, or whatever you want to use to dip!

## Instructions

1. Preheat oven to 400F (200C).
2. Make a double batch of [Melty Stretchy Gooey Vegan Mozzarella](#).
3. Drain the artichoke hearts and roughly chop them. Finely chop the onion, and finely the garlic.
4. Add all of the vegan mozzarella to an oven safe dish, along with the artichoke hearts, onion, garlic, spinach ½ cup non dairy milk, salt, and pepper. Give it a stir. It will probably lumpy and not really come together, but that's totally cool.
5. Pop it in the oven for 20 minutes, stopping half way to give it a stir. If it gets to thick, thin it my mixing it a bit extra non-dairy milk.
6. Once fully cooked, you can brown the top if you like. Turn your oven to broil, and put under the broiler for 3 minutes. Check continuously so that it doesn't burn, it browns fast!!
7. Serve right away with bread, chips, veggies, or whatever you like to dip with.

## Melty Stretchy Gooey Vegan Mozzarella

Author: Sam Turnbull • It Doesn't Taste Like Chicken

Total time: 15 mins Serves: 4

## Ingredients

- ½ Cup *Raw Cashews*
- 1 Cup Water
- 3 Tablespoons + 2 teaspoons *Tapioca Starch* (also known as Tapioca Flour)
- 1 Tablespoon *Nutritional Yeast*
- 1 teaspoon Apple Cider Vinegar
- ½ teaspoon Salt
- ¼ teaspoon Garlic Powder

## Instructions

1. Add the cashews to a small pot and with water. Boil for 15 minutes until they are softened.
2. Drain and rinse the cashews and add them along with the 1 cup of water and all the remaining ingredients to a blender. Blend until completely smooth. It will be very watery.
3. Pour into a small sauce pan over medium-high heat, and continually stir as it cooks. As you stir it will start forming clumps, and then all of a sudden it will become a cheesy gooey mass of yumminess. This takes about 5 minutes. Continue to cook and stir for an additional minute to make sure it has firmed up completely. Serve hot. Store in an airtight container in the fridge.