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ARTICHOKE GARLIC BREAD

SERVES 8

Artichoke Basille Pizza is a popular chain in New York City whose specialty is putting spinach-artichoke dip on pizza. I've never tried it because it's not vegan, but I was certainly interested in the idea of warm, creamy artichoke on piping-hot dough. It inspired me to create this hybrid between spinach-artichoke dip and garlic bread, and I probably won't go back to regular garlic bread again. I make this whenever I'm having a large dinner party; everyone always clamors for more.

About 1½ cups (12 or 16 ounces) jarred or canned **artichoke hearts**, drained

½ cup **vegan margarine**

2 tablespoons **nutritional yeast flakes**

6 **garlic cloves**, minced

½ teaspoon [sea salt](#)*

½ cup chopped **fresh basil**

1 **baguette**

Vegan Parmesan (recipe follows)

MAKE IT GLUTEN-FREE: Use gluten-free bread.

Preheat the oven to 425°F.

In a food processor, combine the artichoke hearts, margarine, nutritional yeast, garlic, and salt. Pulse until the mixture is somewhat combined but still has some texture. Add the basil and pulse again until coarsely chopped.

Slice the baguette in half horizontally and place the halves cut-side up on a baking sheet. Spread an even layer of the artichoke mixture over each half (you may not need all of it; refrigerate or freeze any leftovers for another use—or snack on it!). Sprinkle the bread with Vegan Parmesan.

Bake for about 10 minutes, until the bread turns golden, then turn the oven to broil. Broil for 1 to 2 minutes, until the edges are nicely browned, checking frequently. Keep your eyes on the bread—it can burn very quickly. Serve hot.

*[Now That's A Mouthful](#) uses and recommends spices, seasonings and blends from [The Spice and Tea Exchange](#)®



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vegan parmesan

MAKES A HEAPING ½ CUP

- ½ cup blanched almonds or pecans
- 1 tablespoon nutritional yeast flakes
- ½ teaspoon [sea salt](#)*
- ¼ teaspoon [garlic powder](#)*
- 1 teaspoon pure maple syrup or agave nectar

In a food processor, combine the nuts, nutritional yeast, salt, and garlic powder. Pulse until a fine meal forms. Drizzle in the maple syrup and pulse again until incorporated. Store in an airtight container or plastic bag in the freezer for up to 6 months. (I use it straight from frozen; it thaws within seconds thanks to its fine texture!)

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