

Cheesy Baked Potatoes with Coleslaw and Tomato Pear Salsa

Cheesy Veg Filling

1 small zucchini cubed
1 small head of broccoli cut up in pieces same size as the zucchini
1 bunch of spinach or collard greens sliced finely
1 cup of the fermented cashew cheese (if you want a recipe for fermented cashew cheese send me an email info@veets.com.au)

Coleslaw

¼ red cabbage sliced very finely
1 carrot grated
2 tbsp apple cider vinegar
1/3 cup sultanas
Salt
Coriander leaves

Topping

6 cherry tomatoes cut in half and wilted in a frying pan
½ pear cut up in small cubes and browned in a frying pan

Method

1. Wash the potatoes well, then prick the skin 3 or 4 times with a fork to stop it exploding in the oven. Place in a hot oven, 220°C for 45 minutes or until the potato is soft all the way through. You can put the potato straight on the racks for a crispier skin or on a baking tray.
2. To make the cheese filling, steam the veggies then mix through the fermented cashew cheese. For the coleslaw, mix all the ingredients together.
3. Cut the Potatoes in half then fill with the cheesy filling. Place the topping on top of each potato and serve with a side of coleslaw.



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