



FANIMAL  
RECIPES



# VEGAN DEVILED POTATOES

TOTAL TIME: 50 MINUTES

12 small Baby Gold Potatoes  
1 15 oz can Chickpeas, save the juice  
4 tbsp Chickpea Bean Juice  
2-3 tbsp Lemon Juice  
2 cloves minced Garlic  
1 tbsp Dijon Mustard  
1/4 tsp Turmeric  
1/4 tsp Onion Powder  
1/4 tsp Ground Cumin  
Salt and Pepper  
Paprika for garnish

Photo credit: Brand New Vegan

- 1** Preheat oven to 400 degrees Fahrenheit. Then scrub potatoes and slice in half. Lay evenly, cut side up, on a cookie sheet and bake for 40 minutes.
- 2** Drain the Chickpeas, reserving the juice, and rinse. Add Chickpeas to blender along with garlic, lemon juice, mustard, and spices. Pulse until thoroughly mixed. Add Bean Juice one tablespoon at a time until desired consistency. Add more lemon juice and/or mustard to taste. Then salt and pepper to taste.
- 3** Once potatoes are finished baking, allow to cool, and then carefully scoop out middles. Save the potato middles, eat them, or add them to your hummus. More juice may be needed if you add potatoes to hummus.
- 4** Using a pastry bag, or zip lock baggy, fill hollowed out potatoes with hummus. Garnish with paprika and serve.

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