



Creamy Cashew Spinach - Stuffed Baked Potatoes

Plant-Based + Vegetarian + Vegan

I highly recommend sourcing your ingredients from local farmers and providers so that you're creating a positive impact on your community's economy and contributing to national sustainability efforts! For United States residents, the USDA is a great resource for finding local farmers to connect with and for learning about how to locate your nearest farmers market! You can find more at <https://www.ams.usda.gov/local-food-directories/farmersmarkets>



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Preheat your oven to 400 degrees. When ready, place your potatoes into the oven, letting them bake for 55 minutes to 1 hour. To make your creamy cashew sauce, you'll place your soaked cashews, cumin, garlic, lemon juice, paprika, sea salt, and black pepper into a blender with 1.5 cups water. Blend on high until sauce consistency is creamy with no visible chunks. After blending, pour the sauce into a frying pan along with the spinach, covering the pan for 10-12 minutes on low-medium heat, stirring occasionally. Once the potatoes are finished baking, slice them down the center and stuff them full with your creamy cashew spinach. Top them with cracked black pepper, lemon juice, or your favorite hot sauce for additional flava-flav!

Ingredients

- 2 cups spinach, rinsed
- 1 cup soaked raw cashews
- 2 Russet potatoes
- 1 tsp cumin
- 1 tsp garlic
- 1 tsp lemon juice
- 1 tsp sea salt
- 1 tsp paprika
- 1 tsp black pepper