**Vegan Baked Potato Skins**

A delicious, vegan version of your favorite appetizer! Serve these Baked Potato Skins at your Superbowl party or any gathering to impress all your guests. Gluten-free & made with whole, plant foods.

**INGREDIENTS**

* 4 russet potatoes, washed and scrubbed
* 1/2 cup cashews
* 1/2 cup carrots, chopped
* 4 ounces tempeh
* 2 tablespoons soy sauce or liquid aminos
* 2 teaspoons hot sauce
* 1 1/2 teaspoons garlic powder, divided
* 1 teaspoon maple syrup or coconut sugar
* 1 teaspoon liquid smoke
* 3/4 teaspoon onion powder, divided
* 3/4 teaspoon smoked paprika, divided
* 1/2 teaspoon cumin
* 3/4 cup unsweetened non-dairy milk
* 1/3 cup nutritional yeast
* 1 tablespoon tapioca starch
* 1/2 lemon, juiced
* 1 teaspoon organic miso\* (optional)
* 1/4 teaspoon salt
* 1/4 teaspoon smoked paprika
* Fresh cilantro or green onions, for garnish

INSTRUCTIONS

* Preheat oven to 400F. Line a baking sheet with foil. Poke each potato 4-5 times with a fork and place on the baking sheet. Bake for 50-60 minutes, flipping once or twice.
* In a medium saucepan, add cashews and carrots. Cover with water. Bring to a boil; cook for 15 minutes, until tender.
* In a medium bowl, add soy sauce, hot sauce, 1/2 teaspoon garlic powder, maple syrup, liquid smoke, 1/2 teaspoon onion powder, 1/2 teaspoon smoked paprika, and cumin. Whisk to combine. Crumble tempeh into the bowl; stir until evenly coated with sauce. Set aside.
* Remove cashews and carrots from heat; drain. Add to a blender or food processor with non-dairy milk, nutritional yeast, tapioca starch, lemon juice, miso, 1 teaspoon garlic powder, salt, smoked paprika, and 1/4 teaspoon onion powder. Blend until completely smooth. Set aside.
* Remove potatoes from the oven. Cut each in half, then scoop out a little from the middle; set scooped potatoes aside for future use.
* Place potatoes, skin side down, back on the baking sheet. Bake for 10 minutes.
* Remove potatoes from the oven. Scoop some cheese sauce onto the middle of each potato, followed by some tempeh bacon bits. Bake for 15 minutes, until tempeh bacon is crispy.
* Remove and garnish with fresh cilantro.