



CHILI CHEESE FRIES

Ingredients:



For the chili:

- ½ an onion, diced
- 2 cloves of garlic, diced
- 1 medium sized carrot, diced
- 1 rib of celery, diced
- 1 red bell pepper, diced
- 100 gr of sweetcorn
- 200 ml of tomato passata
- 100 gr of cooked green lentils
- Salt, pepper, chili flakes



For the cheese sauce:

- 1 potato
- 1 carrot
- 1 tbsp of nutritional yeast
- 50 gr of **GreenVie Cheddar**, *cut into very small pieces*
- 1 tsp of turmeric powder
- 1 tsp of garlic powder
- Black pepper, salt



instructions

Start with the chili:

In a very hot soup pot add some oil and start by frying the onions, garlic, celery, pepper and carrots - that should take about 5 minutes.

Now, add the sweetcorn, tomato passata and cooked lentils.

Season with salt and pepper and lower the heat.

Let it simmer for 10 minutes and take off the heat.





instructions

Meanwhile you should be boiling the carrot and potato until soft - about 30 minutes.

Rinse and put into a blender with 1 ladle of the boiling water.

Add in the rest of the cheeze sauce ingredients and blitz until smooth - it should be thick.

Cook some french fries and top with the chili and cheese sauce.

enjoy! 

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WORLD
VEGAN
MONTH
NOVEMBER





B12
ENRICHED

Green Vie
dairy-free
cheeses

**CHEDDAR
FLAVOUR**

VEGAN

*Cook me
I MELT
FOR YOU*

FREE FROM:
DAIRY / GLUTEN / SOYA / LACTOSE / PALM OIL

Net weight:
250g e

Vegan
Approved by the
Vegan Society

Plate of fries topped with melted yellow cheese sauce, green onions, and red sauce.

Bowl of chopped green onions.

Bowl of yellow sauce.

Bowl of salt.