



## DEVEILED POTATOES

### Ingredients

- 5 egg shaped potatoes
- 1 tsp of salt / of black pepper • 1 tbsp of oil

### For the filling:

- 1 tbsp of GreenVie “Spread me”
- 100 gr cooked cannellini beans
- ½ tsp of salt • ½ tsp of black pepper
- 1 tbsp of dijon mustard
- ½ tsp of turmeric powder
- 1 tsp of lemon juice
- 1 tbsp of vegan mayo

Serve with:  
Spring onions  
& Red paprika  
powder





## *instructions*

Cut the potatoes in half, season with salt, black pepper and olive oil.

Bake them in the oven, set to 180° Celsius, until the potatoes have softened - that should take about 50 minutes.

Scoop out a bit of the potatoes, so a hole for the filling will be open, and add to the other ingredients.

Put all the filling ingredients in a food processor, together with the scooped out potatoes and blitz until smooth.

Fill the potatoes and serve with spring onions and paprika powder.





