



RETURN TO THE FUTURE TEXAS DIP

(V, DF, GF)

INGREDIENTS

Ingredients:

- 14 oz. roll of sausage (Try Lightlife Foods Gimme Lean Sausage or 2 packages of Hilary's Spicy Veggie Sausage for a soy-free version)
- 8 oz. cream cheese (Try GoVeggie Vegan Classic Plain Cream Cheese or Kite Hill)
- 7-8 oz. package shredded cheddar (Try Daiya Cheddar Style Shreds or Violife)
- 16 oz. salsa (Try Cadia Organic Mild Salsa)
- 1 cup unsweetened almond milk (or plant based milk of your choice)
- 1 bag tortilla chips

DIRECTIONS

How-to:

1. *Form the sausage into patties and cook according to package instructions. Allow to cool, then crumble into small pieces.*
2. *In a slow cooker, mix crumbled sausage, cream cheese, cheddar, salsa and milk*
3. *Cook for 2 hours on low*
4. *Stir and enjoy with tortilla chips*

Tips and Tricks:

- *After mine finished cooking, I put my slow cooker on warm to keep it smooth and creamy. I also would leave it in the slow cooker on a warm setting during parties so everyone can enjoy it this way.*
- *If you serve it for a party, you may want to double the recipe, as many will come back for seconds! Please note: If you double the recipe, it may need to cook a little longer.*
- *Try adding a can of rinsed black beans to the mixture for an extra punch of protein and fiber.*
- *The salsa you use can easily alter the taste and the spicy-ness level. Use your favorite brand or flavor!*
- *While I made mine vegan, you can make yours vegetarian by using regular cream cheese, regular milk, and regular cheddar. You can also try using a pork sausage.*

PREP TIME: 20 MIN

COOK TIME: 2 HRS

TOTAL TIME: 2 HRS, 20 MIN

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