

Spinach Artichoke Dip on Vicolo's Cornmeal Pizza Crust

by [Shana Robinson](#) on Sunday, July 24, 2011 at 2:59pm

SPINACH ARTICHOKE DIP ON VICOLO'S CORNMEAL PIZZA CRUST

INGREDIENTS:

- 1 cup Vegenaïse
- 1 cup cashew cream, recipe below
- 1 pound spinach, blanch, shocked and all excess water removed or 16 oz. frozen spinach, thawed
- 1 8 oz. jar artichoke hearts, rinsed of oil and quartered
- 2 Frozen Vicolo's Cornmeal Pizza Crusts

PROCEDURE:

1. Heat oven according to package directions
2. Combine vegenaïse and cashew cream together in a bowl
3. Add artichokes and spinach
4. Spread mixture evenly over the two pizza crusts
5. Bake for 15 minutes or until golden brown on top
6. Cut and enjoy

CASHEW CREAM

INGREDIENTS:

- 1 cup raw cashews, soaked for 6-8 hours
- 1 1/2 cups vegetable stock
- 1/4 cup nutritional yeast
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1/2 tsp. salt
- 1/2 tsp. ground pepper

PROCEDURE:

1. In a blender, combine cashews and enough veg stock to just cover the cashews. Blend. With motor going, add stock slowly until it becomes a creamy substance. You may not use all of the stock.
2. Add nutritional yeast, garlic powder, onion powder, salt and pepper. Blend to combine

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