

Vegan Sausage Biscuits with Maple Chipotle Aioli

Yield: 8 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-aioli-recipe>

Ingredients:

- 2 teaspoons psyllium husk powder
- 1/3 cup water
- 1 1/2 cups brown lentils cooked, divided
- 1 1/2 cups cooked quinoa divided
- 1/4 cup hemp seeds
- 1/4 cup coconut oil
- 2 tablespoons ground sage
- 2 medjool dates sticky
- 1 tablespoon maple syrup
- 1 tablespoon dried thyme
- 2 teaspoons fennel seed
- 1 teaspoon salt
- 1/4 teaspoon red pepper flakes
- chipotle aioli Maple
- 1 cup cashews soaked
- 1 chipotle pepper in adobo sauce
- 1 tablespoon maple syrup
- 1/3 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon lemon juice
- 8 English muffins
- 8 slices cheddar plant-based

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 30 milligrams

4. Fat: 31 grams
5. Fiber: 17 grams
6. Protein: 28 grams
7. SaturatedFat: 14 grams
8. Sodium: 840 milligrams
9. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy Vegan Sausage Biscuits with Maple Chipotle Aioli above. You can see more 17 mexican aioli recipe Try these culinary delights! to get more great cooking ideas.