



Homestyle Scalloped Potatoes (vegan)

Ingredients

1 large onion, slivered
8 cups sliced potatoes
salt to taste

Sauce:

3¼ cups unsweetened original almond milk
1 cup original Silk creamer
1 teaspoon onion powder
1 teaspoon garlic powder
1½ teaspoon salt
3 tablespoons cornstarch



Directions

Spray a skillet with non-stick cooking spray and heat over medium high. Add onion and sauté until clear. Place onions and potatoes in a bowl and set aside while preparing sauce.

Prepare sauce by adding all ingredients to a saucepan and heat over medium-high until it reaches a simmer. Cook slightly until thickened. Pour over potatoes and onions and toss gently to mix, then put into a 9x13 baking dish. Bake at 375° for one hour.

Yields: 4 cups sauce, 16 ½-cup servings