

# Vegan French Onion Dip

## Ingredients

- 2 ½ onions
- 2-3 cloves of garlic
- A small amount of oil or vegetable broth, for cooking
- 17 ounce silken tofu package
- 1 TBSP. nutritional yeast
- 1 tsp. dill
- 2 TBSP. lemon juice
- 2 TBSP. light miso
- Salt and pepper, to taste

## Steps

1. Slice the onions into half-moons, and roughly chop the garlic. Cook in a small amount of oil or vegetable broth on a low heat, stirring every couple of minutes for about 15 minutes.
2. Place the onions and all the remaining ingredients in the food processor and blend smooth (this should only take around 30 seconds). Taste and adjust the seasoning as necessary. Refrigerate until the mixture has cooled down and serve with veggies, pita, bread, chips or anything else you like dipping.

