

# Giant Buffalo Beans

## Ingredients

- ½ lb. dried large white beans
- ½ cup mild hot sauce
- 1/3 cup coconut oil or vegan butter
- 2 tbsp. apple cider vinegar
- 2 tsp. garlic powder
- 2 cups vegan cheese shreds
- 1-2 scallions, chopped
- ¼ cup fresh parsley, chopped

## Steps

1. Boil your beans in water and cook until soft, but not mushy. Drain and set in a glass oven-safe container. Preheat the oven to 475°F (245°C).
2. Add the hot sauce, vegan butter, apple cider vinegar and garlic powder to a saucepan. Cook, stirring well, until it is well combined and slightly thicker. Pour the sauce over your beans, and fold to cover all the beans in sauce. Top with vegan cheese and place in preheated oven for 10-15 minutes, until the sauce is bubbling and all the cheese is melted.
3. Remove from the oven and top with fresh parsley and scallions. Serve warm.

## *Serving Ideas:*

1. *For an extra bit of creaminess, serve with a vegan ranch-style dressing.*
2. *For a complete and filling family meal, serve these beans along with your favorite taco fixings in tortillas. No one can resist buffalo bean tacos!*
3. *Want to go a little healthier? Skip the vegan cheese and add a little nutritional yeast instead.*

