

Curry Leaf Vegan Garlic Bread

Ingredients

- 1 baguette
- 50 curry leaves
- ½ cup vegan butter
- 3 cloves garlic
- 1 tsp. nutritional yeast
- 1 tsp. cumin powder
- 1 tsp. nigella seeds
- Pinch of salt

Steps

1. Preheat the oven to 350°F (175°C). Prepare the bread by cutting slices about 1 inch thick, not cutting quite all the way through so that the slices still remain connected at the bottom.
2. In a small skillet, melt about 1 tbsp. of the vegan butter. Add the curry leaves, and cook until crispy. Transfer the butter with the curry leaves into a small blender or food processor, along with the garlic, nutritional yeast, cumin, nigella seeds, and salt. Blend until smooth. If you are having trouble blending, you can remove 1-2 tbsp. of the mixture, melt it, and return to the blender. Slather a generous amount of the butter mixture in each cut of the baguette.
3. Wrap the baguette in aluminum foil and place in the preheated oven. After 15 minutes, remove the baguette and serve.

