



Spiced Tater Tots with **SAVOR Ola**

INGREDIENTS

- 1 1/2 lbs fresh Spring carrots, peeled
- 1/2 cup flour
- 1/4 cup extra virgin olive oil
- 1/2 lb fresh Spring carrots, peeled and shredded
- 1 1/2 cups panko (Japanese breadcrumbs), divided
- 1/4 cup nutritional yeast
- 2 tsp cumin
- 1 tsp red chili flakes
- 1 tsp cardamom
- 1/2 tsp anise
- Zest of one orange
- Salt and pepper to taste
- 1/4 cup plant milk
- Desired serving size of **SAVOR Ola** or **Ola Naked**
- Spicy Mustard

DIRECTIONS

Toss 1 1/2 lbs carrots with olive oil, salt and pepper to taste. Roast in a 400°F oven for 45 minutes or until carrots are softened and browned. Turn carrots once while roasting. Remove from oven and allow to cool.

Blend cooled carrots in a food processor until creamy, adding 1/4 cup olive oil with food processor running to emulsify.

In a small bowl, combine all the remaining ingredients except for the plant milk and 1 cup panko. Add pureed carrots to the bowl and stir to combine. Add plant milk in two additions while incorporating ingredients. Cover bowl with plastic and refrigerate for one hour.

Remove from the fridge and shape batter into 1" by 1/2" tots. Place remaining panko on a plate and dredge each tot to coat. (Tots can be frozen at this point for up to one month.)

Arrange a rack in center of oven and preheat to 425°F. Set a wire rack inside a rimmed baking sheet.

Spray with nonstick spray, then transfer tots to rack. Bake tots until deep golden brown (check by piercing a tot with a paring knife), 22-25 minutes. Serve immediately with **SAVOR Ola** or **Ola Naked** and spicy mustard.

FOR EXTRA-CRISPY TOTS, fill a large, deep-sided skillet with 1" vegetable oil and heat over medium to 350°F. Working in batches, fry tots, flipping halfway through, until golden brown and crispy, about 2 minutes per batch. Using a slotted spoon, transfer to a paper towel-lined platter or baking sheet. Serve immediately with **SAVOR Ola** or **Ola Naked** and spicy mustard.