

Baked Vegetable Skallops

1 can Loma Linda Vegetable Skallops
Grapeseed Vegenaïse, or other non-dairy mayonnaïse
Nutritional Yeast

Directions: Drain Vegetable Skallops and pat dry. Dip each Skallop in Vegenaïse then roll in nutritional yeast to coat. Place on baking sheet lined with parchment paper or lightly oiled. Bake at 350 degrees for 30 minutes or until lightly browned. Serve with tartar sauce or barbeque sauce.

Submitted by Glenn M. of North Carolina