

## **Baked Vegetable Skallops**

1 can Worthington Vegetable Skallops

Grapeseed Vegenaise, or other non-dairy mayonnaise

Nutritional Yeast

Directions: Drain Vegetable Skallops and pat dry. Dip each scallop in Vegenaise 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 G.M. of North Carolina*