brandnewvegan.com (oil-free, WFPB)

GOCHUJANG POTATOES
(Chuck Underwood)





Ingredients

- 1/4 cup gochugaru (Korean chili pepper flakes)
- 1 cup water, divided
- 1 tbsp miso
- 1 tbsp rice vinegar
- 1 tbsp maple syrup
- 1 tsp minced garlic
- 1 tsp coconut aminos (optional)
- 1 tbsp cold, cooked rice (optional)
- 24 oz bag of baby potatoes

Instructions

- Mix all of the sauce ingredients with ½ cup of the water in a small bowl or saucepan. The rice will help thicken it if you need it. It will be chunky - but you can blend it if you want, or just use another thickener like cornstarch or potato starch.

- Cut your potatoes in half, and air fry at 425° F for about 10 minutes or until they start to brown. Alternatively, you can also bake them or microwave them. Mix well and cook over medium until the sauce thickens.

- Turn the potatoes out into a large skillet and add the sauce and remaining ½ cup water.

- Garnish with fresh black pepper and green onions.

From brandnewvegan.com

Chuck Underwood, the website creator and recipe author, writes: "For 50 years I ate a Standard American Diet - and in February of 2020, I had a STROKE!

"My doctor said the fact that I had been eating a plant-based diet for the last 10 years probably saved my life. And today I have absolutely ZERO residual effects and take NO medication."

Chuck's goal is to make the switch to a plant-based diet as easy as possible for his readers by re-creating favorite comfort foods: "You're not going to believe how good it tastes and chances are, you're not gonna miss a thing!"

Chuck has a certificate in Plant-Based Nutrition from Dr. T. Colin Campbell's eCornell Course, and his site is whole-food plant-based.

