

Simple Vegan Gravy

SERVINGS
4

PREP TIME
1 MIN

COOK TIME
5 MIN

TOTAL TIME
6 MIN

Whisk together vegetable broth, nutritional yeast, and spices for a rich, flavorful sauce that thickens in just five minutes, adding a delicious touch to any meal.



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

1

- 2 C Vegetable Broth
- 2 tbsp Nutritional Yeast
- 1 tbsp Soy Sauce
- 1 tsp Onion Powder
- 1 tsp Garlic Powder
- ½ tsp Poultry Seasoning (usually vegan)
- ¼ C Flour
- ½ tsp Salt (plus more to taste)
- ½ tsp Pepper

- **BEFORE TURNING ON THE HEAT** - Combine all ingredients (except mushrooms) in saucepan.
 - Whisk ingredients together until mostly combined.
 - Turn on flame to medium (or medium-low) and cook about 5 minutes until thickened, whisking occasionally.
- ✧ **NOTE:** Avoid heating the mixture before whisking to prevent the flour from becoming lumpy. Waiting before turning on the flame is key in this process.

2

OPTIONAL

- 1 (6 oz) Can Mushrooms

- If desired, add mushrooms and cook until heated through.

3

- Test mixture and add more spices if desired. **It is likely you will need to add additional salt.**