



## Dairy-Free Creamy Dreamy Gravy

By Erin Fletter

**Prep Time / Cook Time / Serves 4 - 6**

### Equipment

### Ingredients

Dairy-Free Creamy Dreamy Gravy

- ☐ 1 1/2 T olive oil
- ☐ 1/2 tsp arrowroot powder
- ☐ 3/4 C vegetable broth
- ☐ 1/2 13.5 oz can full-fat coconut milk
- ☐ 1 T soy sauce **\*\***(for GLUTEN/SOY ALLERGY sub coconut aminos)**\*\***
- ☐ 1 pinch salt
- ☐ 1/4 tsp garlic powder

### Food Allergen Substitutions

Dairy-Free Creamy Dreamy Gravy

**GLUTEN/WHEAT/SOY:** Substitute coconut aminos for soy sauce.

### Instructions

Dairy-Free Creamy Dreamy Gravy

measure + add + blend

To a blender, add **1 1/2 tablespoons olive oil, 1/2 teaspoon arrowroot powder, 3/4 cup**

**vegetable broth, 1/2 can coconut milk, 1 tablespoon soy sauce, and 1 pinch of salt.** Blend on high until the mixture is smooth and creamy. Add this mixture to your skillet once “meat”balls have browned. Bring to a simmer and stir until gravy thickens.