## Rebellyous Nugget Mozzarella Bites

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE BY DAVID SQUILLANTE

## Servings: 3 Serving Size: 4 Nuggets

Ingredients	Quantity	Measure
Rebellyous nuggets	12	each
Marinara sauce	12½	ounces
Daiya vegan mozzarella style shreds	1/2	cup
Fresh basil	1½	ounces

## **Preparation**

- 1. Arrange rebellious nuggets on a parchment paper lined sheet pan.
- 2. Roast in 350°F oven 8-10 minutes or until golden brown.
- 3. Top each nugget with marinara sauce and Daiya vegan mozzarella style shreds.
- 4. Return to oven and bake until cheese has melted and is nicely browned.
- 5. Serve nuggets garnished with basil.

## **Nutrition Information \*From USDA Nutrient Database**

Calories: 283 Total Fat: 16g Saturated Fat: 2g Trans Fat: 0g Cholesterol: 0mg Sodium: 882mg Carbohydrate:

24g Fiber: 5g Sugar: 5g Protein: 12g

