

WELL YOUR WORLD



HEALTHY PLANT-BASED RECIPES

Soy Curl Bacon Bits

INGREDIENTS

1 cup dry soy curls

2–3 tablespoons WYW Bacon Seasoning

METHOD

Add the soy curls to a bowl and cover with hot water. Set aside to soak for about 10 minutes until softened.

Drain the soy curls and transfer them to a nut milk bag or clean kitchen towel. Squeeze firmly over the sink to remove as much water as possible.

Add the soy curls to a food processor and pulse 5–8 times until broken down to a crumbly, ground texture. Be careful not to over-process — you want texture, not paste. Transfer to a mixing bowl and toss with the Bacon Seasoning until evenly coated.

Spread in a single layer on a parchment-lined baking sheet.

Bake at 350°F for 10–15 minutes, or air fry at 350°F for 6–8 minutes, checking every couple of minutes until crispy and golden.

Use immediately as a topping for soup, salads, baked potatoes, or anywhere you'd reach for bacon bits!

