

Egg-less Nog



This creamy vegan eggnog comes together in only a few minutes. Steamed Japanese sweet potato and chia seeds are blended with almond milk, nutmeg, vanilla, and agave nectar to make this classic holiday drink 100% plant-based and dairy-free.

Ready in **5 minutes** | Makes **2 servings**

Ingredients

- 1/2 cup steamed Japanese sweet potato, peeled and cooled
- 2 1/2 cups unsweetened almond milk, or plant milk of choice
- 1/4 cup agave nectar or vegan sweetener of choice
- 1 tsp vanilla extract
- 1 tsp ground nutmeg
- 1 tbsp chia seeds

Preparation

Add all ingredients to a blender and blend until smooth. Allow to chill in the refrigerator for a few hours or serve right away and enjoy!

