

Creamy Vegan Mac N Cheese

Ingredients:

- 10 oz macaroni
- 1 cup peeled potatoes chopped
- ¼ cup carrots chopped
- 1/3 cup onion chopped
- ¾ cup water reserved from veggies
- ½ cup raw cashews (soaked overnight or boiled 15 minutes. Rinsed and drained)
- ¼ cup coconut milk
- 2 TBSP Nutritional Yeast
- 1 TBSP lemon juice
- 1 tsp salt
- ¼ tsp garlic powder
- Pinch paprika

Directions:

1. Boil pasta according to directions on package. Drain, rinse and set aside.
2. Boil the veggies in several cups of water. Scoop out ¾ cups of veggie broth and reserve it for later. Drain the veggies.
3. Blend veggies with reserved water and other ingredients to create sauce.
4. Mix cheese sauce with prepared noodles. Spread into a greased 9x9 pan. Top with breadcrumbs. Bake until top begins to brown.