

Vegan Mac and Cheese

Makes: 5, 4 oz. portions

Ingredients:

¼ cup Water

½ cup + 2 Tbsp. Plant-based Cooking Culinary Crème

6 ¾ oz. Sliced Vegan Cheddar Cheese (we use Violife)

⅛ tsp. Tabasco Sauce

½ tsp. Granulated Garlic

⅛ tsp. Nutritional Yeast

Dash of Black Pepper

Dash of Kosher Salt

2.5 oz. Red Lentil Pasta

Instructions:

1. Cook pasta according to box directions. Drain, rinse with cold water, and drain again. Set aside.
2. Heat water and culinary crème to a simmer.
3. Gradually add the cheese and whisk over the heat until it's melted and smooth.
4. Stir in tabasco, garlic, nutritional yeast, and salt.
5. Mix well with cooked pasta.
6. Reserve and serve warm.