



Mac and Cheese with Cashews

INGREDIENTS

1 pound dry macaroni, cooked
4 cups water, divided
1 cup raw cashews
½ cup olive oil
½ cup pimiento peppers or bottled roasted peppers
¼ cup nutritional yeast flakes
3½ tablespoons lemon juice
½ tablespoon salt, rounded
2 teaspoons onion powder
1 teaspoon garlic powder

Optional Topping:

¼ cup “butter” (Earth Balance or something vegan)
1½ cups breadcrumbs, plain

DIRECTIONS

1. Preheat oven to 350° F.
2. Lightly coat a 9 × 13 baking dish with non-stick baking spray.
3. Blend 2 cups water and cashews in blender until very smooth. Add remaining ingredients (except pasta) to blender; blend until smooth and creamy. (Will be watery, but smooth.)
4. Combine blended mixture and cooked pasta in sprayed baking dish and stir well. Bake 45 minutes.
5. For topping: Brown “butter” and breadcrumbs in skillet. Spread on top of mac and cheese after baking 30 minutes.

Servings: 12

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