

Mind Blowing Mac & Cheese

This Mac & Cheese is mind blowing, enjoy it on your own or take it to a dinner event but don't tell them that it is plant based until it's all gone!

Prep Time: 20 minutes | Cook Time 10 minutes | Total Cook Time 30 minutes | Servings: 4 (1/2 cup servings)

Ingredients

- 8 - 10 oz of silk or firm tofu
- 8 oz large elbow gluten free noodles (Tinkyada brand)
- 2 cups unsweetened almond milk
- ¾ cups Frontier Co-Op or Bragg nutritional yeast
- ½ teaspoon salt or 1 teaspoon Vegetable Better Than Bouillon
- Pinch of black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 half lime juiced
- 2 teaspoon Dijon mustard
- ½ teaspoon chili powder (optional)
- 2 teaspoon Bragg's liquid amino or Coconut amino
- ½ teaspoon smoked paprika or regular paprika
- ½ teaspoon turmeric
- ½ - 2/3 cups of Violife cheddar cheese



Topping

- ½ cup gluten free Panko or chickpea bread crumbs
- 1 tablespoon vegan butter
- 1 teaspoon dried thyme and fresh or dried sage (optional)

Instructions

- Preheat oven to 375° F
- Bring a large pot of water to a rolling boil for pasta. Cook pasta for seven minutes until al dente. You don't want pasta to be fully cooked, as it will continue to cook when baked later on. Drain and set aside.
- Stir together spices in a small bowl.
- Drain tofu and add to blender or food processor. Blend spices, nutritional yeast and two cups of almond milk on high speed until creamy. Add in remaining cup of almond milk and blend again. Mixture will be thin, that's OK.
- Toss pasta with vegan cheese mixture, then pour into a baking pan.
- To make topping heat vegan butter in small saucepan over medium heat. Add Panko bread crumbs and thyme & sage. Cook until fragrant and lightly golden. Sprinkle over pasta.
- Cook eight to ten minutes, then remove from oven and allow to cool slightly before enjoying.



**Recipe adapted from Minimalist Baker - minimalistbaker.com

One cannot think well, love well, sleep well, if one has not dined well - Virginia Wolf

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