



Cast Iron Skillet Vegan Mac N' "Cheeze"

Ingredients:

2 cups Daiya Vegan Cheddar cheese (freshly shredded)
10 oz cooked/strained elbow macaroni pasta
2.5 cups unsweetened cashew milk.
2 tablespoons olive oil
2 tablespoons flour
1 teaspoon kosher salt
1/4 teaspoon nutritional yeast
1 teaspoon paprika
1/2 teaspoon black pepper
1/4 teaspoon mustard powder
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
Pinch cayenne pepper
12" cast iron pan

Recipe:

- 1.) Bring cast iron pan to medium high heat, place olive oil and flour into pan and make a blond roux, whisking continuously for 2 to 3 mins, until thickened and light in color.
- 2.) Add cashew milk, and all dry ingredients (except "cheeze") to pan and whisk until everything is well incorporated.
- 3.) Bring all contents to a boil then reduce to a simmer, about 4 to 6 mins; until thickened and reaches sauce like consistency.
- 4.) Add 1 cup of Daiya vegan cheddar cheese to thickened sauce and whisk until well incorporated.
- 5.) Add cooked elbow macaroni pasta, while still hot to cast iron pan, and stir into "cheeze sauce".
- 6.) Top with remaining 1 cup of Daiya vegan Cheddar cheese, and sprinkle "Parmezan Cheese" on top as well.
- 7.) Turn oven onto broil setting, and place cast iron pan into oven under broiler until cheese is melted and "cheeze crust" is golden brown(*Watch very carefully during this process, as not to burn "cheeze crust").
- 8.) Serve immediately hot.

"Parmezan cheeze" crust

Ingredients:

1 cup raw cashews
2 tablespoons nutritional yeast
1 teaspoon kosher salt

Recipe.

- 1.) Combine all ingredients in food processor, and blend until well incorporated.