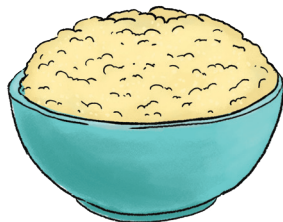




Vegan Parmesan

Create a dairy-free version of Parmesan with a delicious cheesy flavor!



Ingredients:



¾ cup raw
unsalted cashews



¼ tsp garlic
powder



3 Tbsp nutritional
yeast



1 tsp salt

Yield: 1 cup

Steps:

1



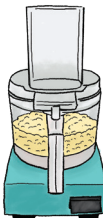
Add cashews to
food processor.

2



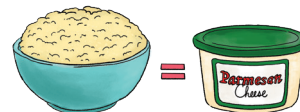
Add nutritional yeast,
garlic powder, and salt to
food processor.

3



Process mixture until fine
and crumbly.

4



Use to replace Parmesan
cheese! TASTE & SHARE!