

VEGAN TRUFFLE MAC & CHEESE



A decadent **DAIRY-FREE** mac & cheese created by a MaryRuth's Team member!

INGREDIENTS



8 Oz
Uncooked Noodles
of Your Choice



1 Cup
Potatoes
(Peeled & Diced)



1/4 Cup
Carrots
(Peeled & Diced)



1/3 Cup
Onion
(Diced)



3/4 Cup
Veggie Water
(From Boiled Veggies)



1/2 Cup
Cashews
(Raw & Unsalted)



1/4 Cup
Non-Dairy Milk



1/4 Cup
Nutritional Yeast



1 Tbsp
Lemon Juice



3/4 Tsp
Sea Salt
(Or More to Taste)



1/4 Tsp
Black Pepper



1/2 Tsp
Garlic Powder



1/4 Tsp
Onion Powder



Few Pinches
Cayenne Powder
(Optional)



Few Pinches
Paprika



2-3 Tsp
Truffle Oil



1/4-1/2 Cup
Vegan Shredded Cheese
(Optional)

INSTRUCTIONS

1. Soak your cashews in boiled water for about 15-30 minutes. Drain and set to the side. (Note: If you have a powerful blender, this step can be skipped).
2. Cook your pasta noodles as instructed. Drain and set to the side.
3. Bring a medium pot of water to a boil. Once your water is boiling, add the onions, carrots, & potatoes and cook for about 10 minutes or until tender.
4. Place the cashews, cooked veggies, and 3/4 cup of veggie water into your blender along with the remaining ingredients.
5. Blend on high until smooth (double blend if needed). Adjust seasoning(s) to your liking.
6. Combine with cooked noodles and enjoy!

FOR A THE BAKED VERSION

1. Follow the instructions above, then transfer the mac & cheese to an oven-safe dish and top with bread crumbs. (Tip: Combine a bit of melted vegan butter with bread crumbs if you'd like!).
2. Bake at 350F for 15 minutes or until your breadcrumbs are golden and enjoy!