deliciously dairy-free-

## Creamy Macaroni and ~n-…



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A deliciously dairy-free vegan take on a classic, comforting favorite. This plant-based recipe for Creamy Macaroni \& Cheese is made with Daiya Cheddar Style Shreds. It's topped with gluten-free breadcrumbs, vegan

## Ingredients

3 cups Daiya Cheddar
Style Shreds


8 oz pasta, gluten-free
or regular
2 cups unsweetened
dairy-free milk,
preferably rice milk
2 tsp nutritional yeast
3 tbsp vegan butter
$1 / 2$ tsp sea salt
1/4 tsp black pepper
1/4 cup bread crumbs, gluten-free or regular

1/4 tsp paprika
1/4 cup vegan
Parmesan cheese

## Instructions

Cook pasta according to package instructions, drain thoroughly when done.

Preheat oven to $350^{\circ}$ F. Prepare the cheese sauce while oven is warming.

In a small pot, melt the vegan butter.
When melted, add salt, pepper and nutritional yeast. Whisk in dairy-free milk product.

Add Daiya Cheddar Style Shreds and cook over low/medium heat for 2-3 minutes, whisking frequently.
paprika.
Bake for 15 minutes uncovered, or until the cheese is bubbling and beginning to brown.

Remove from oven and top with vegan
Parmesan just before serving.

Tips for cooking with Daiya

## 25 min

Total Time

# 10 min 

Prep Time

## 15 min

Cook Time


Servings

## Free of these allergens



Learn more about food allergies.


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