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Creamy Macaroni and













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



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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°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.



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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

15 min

4 Servings

Free of these allergens







DAIRY

GLUTEN

SOY







EGGS

PEANUTS

TREE NUTS





FISH

SHELLFIS

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