

Vegan Cacio e Pepe

By [Alexa Weibel](#)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Time 30 minutes

Rating 4 ★★★★★ (3,078)

Note [Read 283 community notes](#) ↕

Save

🎁 Give



INGREDIENTS

Yield: 4 servings

Kosher salt

⅓ cup nutritional yeast

¼ cup cashew butter

This speedy vegan take on cacio e pepe utilizes a classic technique: Cook the pasta just short of al dente, reserve some of the starchy pasta water to add body to the sauce, then simmer the pasta in its sauce with a splash of pasta water, stirring vigorously until the sauce is emulsified. While many dairy-free pasta recipes look to puréed, soaked cashews for their creaminess, this one cuts corners by using store-bought cashew butter. A spoonful of miso adds depth, and tangy nutritional yeast adds umami. Toasting the peppercorns boosts their flavor and softens them.

Featured in:

PREPARATION

Step 1

Bring a large pot of lightly salted water to a boil over high. (Go easy on the salt here, since the miso paste added in Step 4 is high in salt.) Add the nutritional yeast, cashew butter and miso to a small bowl and stir into a thick paste.

2 tablespoons white miso
paste

1 tablespoon whole black
peppercorns

16 ounces dried spaghetti

¼ cup extra-virgin olive oil,
plus more for drizzling

½ lemon, squeezed as needed
(optional)

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Crush the peppercorns using the flat side of a knife.
(Alternatively, you can roughly chop them, or use a pepper
grinder set to a coarse setting.)

Step 2

Add the pasta to the boiling water, reduce the temperature
to medium, and cook, stirring occasionally, about 2 minutes
before al dente according to package instructions. Reserve
2½ cups pasta cooking water, then drain the pasta.

Step 3

Add ¼ cup olive oil to the empty pot and heat over
medium. Add about two-thirds of the crushed black
peppercorns and toast, stirring frequently, until fragrant, 2
to 3 minutes.

Step 4

Add the miso mixture, and stir, then whisk in 1¾ cups
reserved pasta water until sauce is smooth. Add the pasta to
the sauce and cook over medium-high, tossing it constantly
and vigorously with tongs, until the sauce is glossy and the
pasta is fully al dente, 1 to 2 minutes. Add an extra splash
of reserved pasta water to keep the sauce glossy, if needed.

Step 5

Divide among bowls. Drizzle with olive oil, sprinkle with
remaining crushed pepper and serve immediately.

RATINGS

★4 out of 5

3,078 user ratings

Your rating



Have you cooked this?

Mark as Cooked

COOKING NOTES

Add Note

Share your notes with other cooks or make a private note
for yourself...

Public Private