

Mac & Cheeze – Serves 6-8

1½ cup - Elbow Macaroni – cooked per package

2 cups chopped fresh spinach

1 Tbs Arrow root powder in ½ cup cold water

1 8 oz bag Daiya Vegan Cheddar shreds

1½ cup Cashews

1½ cup almond Milk or favorite non dairy milk

Juice ½ lemon

¼ cup roasted red peppers or sun dried tomatoes

4 Tbs Nutritional Yeast

1 Tbs Onion Powder

1 Tbs Garlic Powder

1 Tsp Mustard Powder

1 Tsp Turmeric (for coloring)

1 Tbs Earth Balance margarine (Optional)

Cook pasta per package and drain – shake well so well drained.

Combine everything except spinach, pasta and Arrow root powder in blender and blend till smooth. Pour cheeze mixture in a pan and heat slowly. Once its near boiling add arrow root powder (mixed in ½ cup cold water) to sauce until it thickens.

Add macaroni to pan and mix well, transfer to baking dish with layer of spinach on bottom, top with some extra cheeze, corn meal, bread crumbs or nothing and bake covered with foil at 375° for 35 minutes.