

Pimento Herb Mac n' Cheese

Prep Time:

15 min

Cook Time:

25 min

Yield:

Makes about 4-6 servings

Ingredients

- 1 1/2 cups raw cashews
- 3 T. fresh lemon juice
- 3/4 cup water
- 1/4 cup nutritional yeast
- 1 clove garlic
- 1 4oz. jar pimentos
- Salt and pepper to taste
- 1/4 cup fresh herbs, chopped (chives, parsley, thyme, sage etc.)
- 16 ounces of pasta of choice

For the topping

- 1/2 cup breadcrumbs
- 2 tablespoons nutritional yeast
- 1 tablespoon fresh herbs, chopped
- Salt and pepper to taste

Directions

1. Cook pasta to desired consistency. Drain and set aside.
2. Combine cashews, lemon juice, water, nutritional yeast, garlic, pimentos, salt and pepper in a blender or food processor and blend until smooth.
3. Preheat Broiler.

4. Combine cheese sauce, pasta and herbs in sauce pan and stir over medium heat until hot.
5. Pour the mac n' cheese into an 8 x 8 square dish and sprinkle with breadcrumbs, yeast, herbs, salt and pepper.
6. Broil approximately 5 minutes or until topping is golden brown.
7. Serve while hot.