Vegan Pesto Mac & Cheese

Prep: 15 minutes • Cook: 15 minutes

Tender macaroni coated in a silky cashew "cheeze" sauce and brightened with herbaceous pesto for a rich, creamy, dairy-free comfort classic. Luscious, nutty, and aromatic with a cheesy depth from nutritional yeast.

Ingredients

- 8 cups water (for boiling pasta)
- 1 tsp salt (for boiling water)
- 1 lb macaroni pasta (use brown rice macaroni for a gluten-free option)
- 1 cup pesto
- 1 1/4 cup unsalted cashews
- 3/4 cup water (for cashew sauce)
- 3/4 cup coconut milk
- 1/2 cup nutritional yeast
- 1/3 cup lemon juice
- 3 tbsp tahini
- 2 tsp onion powder
- 1 tsp garlic powder
- 1 tsp sea salt
- 1/2 tsp mustard (prepared)
- 1/4 tsp pepper (ground)

Instructions

1. Bring 8 cups of water and 1 tsp salt to a boil in a large pot.

2. Add the macaroni, stir, and cook according to package directions until al dente.

3. Drain thoroughly and transfer the pasta to a large bowl.

4. Add all cashew "cheeze" sauce ingredients to a blender and blend until completely smooth.

5. Pour the cashew sauce and the pesto over the cooked pasta and mix well to coat.

6. Let sit for 5 minutes to allow the pasta to absorb the sauces.

7. Reheat in the pot and serve, or transfer to an oven-safe dish and broil for about 10 minutes until lightly browned on top (optional).

Tags: Vegan, Pasta, Dairy Free, Comfort Food, Gluten Free Option, Weeknight Friendly

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