

Cashew mac n' cheese with roasted broccoli



Serves 6

Sauce

- 1 cup raw cashews, soaked*
 - 1/4 cup nutritional yeast
 - 1/2 tsp. salt
 - 1/2 tsp. garlic powder
 - 1 cup vegetable broth
 - 1/2 tsp. turmeric powder
 - 2 tsp. Dijon mustard
 - 2 tsp. tomato paste
- Remaining ingredients
- 2 heads of broccoli, chopped into bite-sized pieces
 - 1 tbsp. olive oil
 - Salt and pepper to taste
 - 12 oz. macaroni (whole wheat or regular—if you like things saucier, use a higher ratio of sauce to pasta!)

Directions

1. *To soak cashews, you can either cover them with room temperature water and let them soak in the fridge for at least 2 hours or overnight, or if you're in a hurry you can cover raw cashews with boiling water and let soak for 15-30 minutes
2. Preheat the oven to 425 degrees. Lightly grease a baking sheet or line with parchment paper. Toss the broccoli in olive oil, salt and pepper on prepared baking sheet and roast for about 20 minutes, or until slightly charred and tender.
3. Meanwhile, drain cashews and blend with remaining ingredients for sauce in a blender or food processor until smooth and creamy. (This can take a few minutes—be patient, it's worth the wait!)
4. Cook the pasta according to package directions.
5. Toss cooked pasta with sauce and roasted broccoli. Serve hot and enjoy!