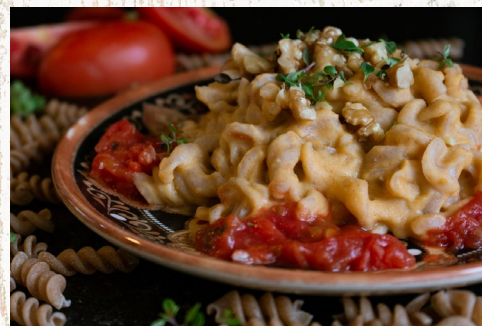




Vegan Mac'n'Cheese

Serves 6 people

Mac'n'Cheese is such a classic, hearty, warming dish popular all over the world and now you can make a vegan version with the ZENZO dairy-free cheese range!



Difficulty Level: Medium

Prep Time: 30 minutes

Cook Time: 25 minutes

Total Time: 55 minutes

INGREDIENTS

- 350g dried Macaroni or pasta of your choice
- Sea salt
- Fresh ground pepper
- 1 onion, halved
- 4 cups unsweetened soy milk
- 100g dairy free margarine
- 85g gluten free flour
- 1 tsp mustard, English or Dijon
- 1.5 tbsp nutritional yeast flakes
- 50g ZENZO Cheddar. Choose from Original, Garlic & Herb, Cumin Seed or Smokey Paprika
- 5 cloves of garlic, crushed
- 1 tsp dried thyme
- 1 tsp olive oil
- 40g fresh gluten free breadcrumbs

HOW TO MAKE

1. Preheat the oven to 180 degrees Celsius. Cook the macaroni or pasta according to the packet instructions.
2. While the pasta is cooking make the cheese sauce. Peel and halve the onion, place this in a small saucepan with the milk and slowly bring to the boil over a medium heat. Remove from the heat, remove the onion and set aside.
3. Melt the margarine in another pan over a medium heat, add the flour stirring continuously to form a smooth paste. Gradually add the warm milk a little at a time, whisking continuously until smooth. Bring to the boil and then simmer for 10 minutes or until thickened.
4. Stir in the mustard, nutritional yeast and grated ZENZO Cheese. Season with salt and pepper to taste.
5. Drain and add the pasta to the sauce and stir to combine. Transfer to an ovenproof baking dish and set aside.
6. Add the garlic and thyme to a small frying pan with a little oil and cook for 2-3 minutes or until golden. Transfer to a food processor with the breadcrumbs and a splash of oil, and pulse to combine. Sprinkle the breadcrumb mixture over the pasta mix and bake in the oven for 20-25 minutes until golden and bubbling.
7. Leave to stand for around 5 minutes.

HOW TO SERVE

Serve with seasonal greens or a handful of fresh mesclun salad leaves.

Sprinkle with some chopped walnuts and add a couple of grilled tomatoes.