

Creamy Vegan Mac and Cheese

| Prep time | Cook time | Total time |
|-----------|-----------|------------|
| 30 mins | 10 mins | 40 mins |

This is by far the creamiest, the cheesiest, the most decadent Vegan Mac and Cheese ever! Remember how silky smooth that box of Velveeta got after you melted it? Yeah - it's like that.

Author: Brand New Vegan

Recipe type: Main

Cuisine: American

Serves: 4



Ingredients

- 16 oz potatoes (about 3 medium yukon golds) chopped
- 7 - 8 oz carrots, chopped (about 1/2 of a 16oz bag of baby carrots)
- 1/2 cup water used to boil potatoes
- 1/4 cup plus 2 tablespoons nutritional yeast
- 2 tablespoons lemon juice
- 1 tsp apple cider vinegar
- 1 tsp salt
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp brown mustard
- 1/8 tsp turmeric
- 1 cup whole wheat macaroni or pasta of choice
- 1 bag frozen vegetables of choice (carrots, broccoli, cauliflower, etc)

Instructions

1. Wash and scrub both potatoes and carrots
2. Peel if desired
3. Chop into uniform pieces and boil for 10 minutes
4. Let rest for 5 minutes
5. With slotted spoon, transfer veggies to blender
6. Add 1/2 cup potato water
7. Pulse to mix
8. Add in remaining ingredients and blend until smooth
9. Boil pasta until al dente
10. Add in frozen vegetables to last 5 min of boiling
11. Drain and stir in enough cheese sauce until creamy and coated

Recipe by Brand New Vegan at <http://www.brandnewvegan.com/recipes/vegan-mac-and-cheese-2>