

# DAIRY-FREE MACARONI AND CHEESE

Don't let dairy sensitivity or allergies stop you from enjoying macaroni and cheese! Try this delicious dupe instead.



## INGREDIENTS

- **1 lb uncooked elbow macaroni pasta**
- **½ cup vegan butter**
- **1 tsp minced garlic**
- **¼ cup flour**
- **1 ½ cups milk alternative (almond, oat, etc.)**
- **2 cups non-dairy cheddar-style shreds**
- **2 cups non-dairy mozzarella-style shreds**
- **¼ cup nutritional yeast**
- **½ teaspoon salt**
- **¼ teaspoon black pepper**
- **¼ teaspoon paprika**

## INSTRUCTIONS

1. Cook your elbow macaroni according to package directions.
2. As your pasta is cooking, add vegan butter to a large saucepan over medium heat. Add the garlic once the butter has melted and sauté until it has softened (about 2 minutes).
3. Whisk the flour into the garlic butter mixture. Once smooth, stir in the milk alternative.
4. Start adding in the non-dairy cheddar-style shreds. As that begins to melt, stir in the non-dairy mozzarella-style shreds and whisk until smooth.
5. Add the nutritional yeast, salt, pepper and paprika to the cheese mixture, and whisk all together until it's creamy and smooth.
6. Drain your pasta once it's done cooking, and then add the noodles into the cheese mixture. Give it a good stir to make sure every noodle is coated in the creamy, dreamy non-dairy cheese sauce and enjoy!