

Dairy-Free Macaroni and Cheese

Serving: 4

Ingredients

16 oz **whole wheat pasta** *uncooked*

1 $\frac{1}{4}$ cups **soy, almond, or other nondairy milk** (*unsweetened, unflavored*)

$\frac{1}{2}$ cup **nutritional yeast**

$\frac{1}{4}$ cup **cornstarch**

2 tbsp **yellow miso paste**

1 tsp **onion powder**

1 tsp **garlic powder**

$\frac{1}{2}$ tsp **paprika**

$\frac{1}{4}$ tsp **turmeric**

Directions

Cook pasta according to directions, immediately drain, rinse with cold water and set aside. Whisk all remaining ingredients in a saucepan over medium heat. Bring to a near boil and turn heat down to low. Stirring occasionally, allow the sauce to thicken up. Combine with macaroni, stirring to coat.

Stir in steamed broccoli, if desired.