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**Mushroom Stroganoff (vegan)**

**Ingredients: (Feel free to adjust quantities as desired)**

 Onion – medium - diced

Pasta – 4 cups (smaller kinds like penne, macaroni, fusselini, etc…)

Mushrooms – 8-12oz - quartered or sliced

 Vegetable broth – 4 cups

 Nutritional Yeast – 2 tbs

 Ground Black Pepper – 1 tsp

 Cashew Butter (can substitute with almond or peanut butter) – 1/3 cup

 Lemon juice – 1 tbs

**Instructions:**

1. Dice the onion
2. Add a splash of water to a pot and heat over medium heat
3. Cook the onions until translucent
4. Meanwhile, cut the mushrooms
5. Add the uncooked pasta, mushrooms, vegetable broth, nutritional yeast, black pepper
6. Bring to a boil and once to a boil, reduce temperature to simmer for 10-15 minutes – stirring occasionally until noodles are cooked
7. Turn the heat off
8. Add peanut butter and lemon juice and stir until combined
9. Enjoy!!