

Vegan Parmesan Cheese



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By The Minimalist Baker

Ingredients

- 3/4 cup raw cashews
- 3 Tbsp. nutritional yeast
- 3/4 tsp sea salt
- 1/4 tsp garlic powder

Instructions

1. Add all ingredients to a food processor and mix/pulse until a fine meal is achieved. Store in the refrigerator to keep fresh. Lasts for several weeks.
2. I love vegan parmesan on top of chilaquiles, vegan pizza, breadsticks, salads, pastas and gratins. It's also a great addition to vegan meatballs and can be converted into Mexican cheese 3 ways!

Nutrition Information

Serving size: 1 Tbsp. Calories: 44 Fat: 3g Saturated fat: 0.6g
Carbohydrates: 3g Sodium: 92mg Fiber: 0.7g Protein: 1.8g