

Vegan Parmesan

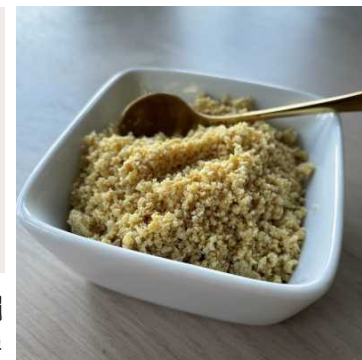
SERVINGS
20

PREP TIME
5 MIN

COOK TIME
0 MIN

TOTAL TIME
5 MIN

This simple combination of ingredients provides an amazing topping for an assortment of dishes, like pasta's, soup's, veggies and more. Blends up quickly and lasts quite a while!



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Ingredients

Directions

	<p>☼ WANT TO CUT THE RECIPE IN HALF? NO PROBLEM! Just make sure use a smaller food processor or that you have enough ingredients in your food processor to activated the full power of blending.</p>
<p>1</p> <ul style="list-style-type: none">• 1 Cup Cashews (See Note)• ¼ Cup Nutritional Yeast• ½ tsp Garlic Powder• ½ tsp Onion Powder• ¼ tsp Salt	<ul style="list-style-type: none">■ Combine all ingredients in a food processor and blend together until soft sandy-like texture. Scrape down sides as necessary.■ Store covered in refrigerator for up to 2 months. <p>☼ NOTE: We found that regular table cashews works fine for this recipe. It commonly calls for Raw Cashews, but we adjusted the salt down a little to accommodate for the change.</p>