Spicy Vegan Mac n Cheese

- Total Time: 65 mins
- Cook Time: 45 mins
- Serves: 4

Ingredients:

- 2 cups macaroni shells (about one 400 g pack)
- 1/2 white onion, chopped
- 4 cloves garlic, chopped
- 1 cup raw cashews
- 1 1/2 cups vegetable stock
- 1 tbs bread crumbs
- 2 tbs nutritional yeast
- 1 tbs cornstarch
- 1/2 tsp cumin
- 1 tbs chopped green chilies
- 1 tsp chili flakes
- 1 tbs olive oil
- Salt and black pepper, to taste
- 1/4 cup bread crumbs for the topping

Method:

- Pre-heat the oven to 177°C (350°F).
- Heat the olive oil on high in a frying pan.
- Add the garlic and stir for a few seconds.
- Add the onions and stir until it starts to turn translucent.
- Season with salt and pepper and stir to combine. Remove from heat and set aside.
- Boil the macaroni until al dente (usually about 6 -7 minutes).
- In a large bowl, combine cashews and vegetable stock. Blend until smooth.

- Add in the onion mixture.
- Add the bread crumbs, nutritional yeast, cornstarch, cumin, chilies, chili flakes, salt and pepper. Mix in thoroughly.
- Add the macaroni and stir together until fully coated in sauce.
- Pour the macaroni mixture into a greased rectangular baking dish.
- Top with 1/4 cup bread crumbs.
- Bake for about 45 minutes or until top is golden brown and bubbly.
- Divide into portions and top with chopped green chilies if desired.
- Serve and enjoy!