

daiya

*deliciously dairy-free®*





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## Daiya Cheddar Mac & Cheese

Makes a full pan of Mac & Cheese

Total Cook Time: 60 minutes

### Ingredients:

5 lbs	Daiya Cheddar Style Shreds
64 fl oz	Dairy-free Milk
1 cup	Vegan Soy-free Shortening
½ cup	Nutritional Yeast
3 tablespoons	Onion Powder
2 tablespoons	Garlic Powder
2 teaspoons	Cayenne Pepper ( <i>optional</i> )
Dash	Nutmeg
2 ½ lbs	Pasta ( <i>elbows or your choice</i> )
2 cups	Gluten-free Bread Crumbs ( <i>optional</i> )

### Directions:

1. Preheat oven to 180° C / 350° F.
2. In a medium sauce pan, melt shortening over medium heat.
3. Add dairy-free milk, and bring to simmer. Add **Daiya Cheddar Style Shreds** and use whisk to melt. Add nutritional yeast, onion powder, garlic powder, and cayenne.
4. Continue to whisk until completely melted. Add dash of nutmeg, and salt and pepper as desired.
5. Cook pasta (*elbows or your choice*) per instruction on box.
6. Toss with cheese sauce into a full pan. Sprinkle with gluten-free bread crumbs.
7. Steam or bake in oven for 20 minutes.

Daiya products are melty, stretchy, and ooey gooey delicious! All our products are dairy-free, gluten-free and soy-free! Best of all you can use them as you would traditional dairy cheeses. It's time to enjoy that warm and stretchy delight only cheese can provide.

For more great recipes and to learn about all of Daiya's other deliciously dairy-free products, visit us at: [daiyafoods.com](http://daiyafoods.com)

