



Monday, April 2, 2012

Baked Macaroni and Cheese (vegan) By Chef Chloe Coscarelli



Ingredients

1 pound elbow macaroni or piccolini

¼ cup vegan margarine

1/3 cup all-purpose flour (or gluten-free all-purpose flour)
3 cups soy, almond, or rice milk
1/2 cup nutritional yeast
2 tablespoons tomato paste
2 teaspoons sea salt
1 teaspoon garlic powder
1 tablespoon lemon juice
1 tablespoon agave
2 tablespoons seasoned bread crumbs

Procedure

Preheat oven to 350 degrees. Lightly grease a 9 x 13 inch pan

Bring a large pot of heavily salted water to a boil. Add macaroni and cook according to package directions. Drain and return to pot.

Meanwhile, in a medium saucepan, make a roux or paste by whisking the margarine and flour over medium heat for 3 to 5 minutes. Add nondairy milk, yeast, tomato paste, salt, and garlic powder to the saucepan and bring to a boil, whisking frequently. Reduce heat to low and let simmer until the sauce thickens. Adjust seasoning to taste (I added a little black pepper) and stir in lemon juice and agave. Toss the noodles with the sauce and transfer to the prepared pan.

Sprinkle bread crumbs on top of the pasta and bake for 30 minutes or until the top is lightly browned and crisp. Remove from oven and let rest for 5 minutes before serving.

Recipe by Chef Chloe Coscarelli, and can be found in the cookbook Chloe's Kitchen available from amazon. Find the cookbook and many more in my amazon widget in the upper right hand corner of this blog. Photos by Laura Spear

laura spear at 6:28 AM

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4 comments:



Nupur April 2, 2012 at 1:16 PM

i love thissss !!

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laura spear April 18, 2012 at 2:17 PM

Thank you!!

Reply

Anonymous September 7, 2014 at 6:04 PM

Just made this to test drive before Thanksgiving, and it turned out absolutely delicious! I baked it in an 8x8 glass dish (which I forgot to grease, oops), and it turned out perfectly~

Reply

Dedot16 December 9, 2014 at 8:12 AM

I love this

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