

# HOW TO MAKE VEGAN PARMESAN CHEESE

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## Prep time

5 mins

## Total time

5 mins

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Easy, 4 ingredient vegan parmesan cheese that's perfect on top of pastas, pizza and anywhere you'd usually use parmesan cheese!

Author: Minimalist Baker

Recipe type: Vegan, Cheese

Cuisine: Vegan, Gluten Free

Serves: ~1 cup



## Ingredients

- 3/4 cup (90 g) raw cashews
- 3 Tbsp (9 g) 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](#), [pastas](#) and [gratins](#). It's also a great addition to [vegan meatballs](#) and can be converted into [mexican cheese 3 ways](#)!

## Notes

\*This is not my original recipe, but one I learned from other vegan bloggers and have adapted for my own use!

## Nutrition Information

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

**Recipe by Minimalist Baker at <http://minimalistbaker.com/how-to-make-vegan-parmesan-cheese/>**