

Ingredients:

- 1 cup raw cashews, soaked in water for at least 4 hours
- 1 cup vegetable broth
- 2 tablespoons nutritional yeast
- 1 tablespoon lemon juice
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper to taste

Instructions:

1. Drain and rinse the soaked cashews thoroughly.
2. In a high-speed blender, combine the cashews, vegetable broth, nutritional yeast, lemon juice, garlic powder, and onion powder.
3. Blend on high until the mixture is smooth and creamy, scraping down the sides of the blender as needed.
4. Transfer the mixture to a saucepan and heat over medium-low heat, stirring constantly.
5. Cook for about 5-10 minutes until the sauce thickens to your desired consistency.
6. Taste and adjust the seasonings as needed, adding more salt or pepper if desired.
7. Once the sauce is ready, remove from heat and use it immediately over pasta, vegetables, or any dish you like.

Enjoy your dairy-free Alfredo sauce!