

# Faux Parmesan Cheese

*Delicious, savory alternative to cheese!*

PREP TIME: 5 minutes

COOK TIME: 0 minutes

Makes 1 cup (16 1 Tbsp servings)

*Vegan, gluten-free, dairy free, nut-free option*

## INGREDIENTS

- ❑ ¾ cup cashews (or sunflower seeds for nut-free)
- ❑ 3 Tablespoons Nutritional Yeast
- ❑ ¾ Teaspoon Salt
- ❑ ¼ Teaspoon Garlic Powder

## INSTRUCTIONS

1. **Food Processor:** Add all ingredients to a food processor and mix/pulse until a fine meal is achieved.
2. **No Food Processor:** chop cashews/sunflower seeds VERY finely until it reaches a fine meal/grated parmesan-like texture. Mix in all other ingredients.
3. Store in the refrigerator to keep fresh. Lasts for several weeks.



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## NOTES

*Sprinkle on pasta, caesar salads, pizza, or anything you would normally use dairy cheese on!*