

Fiesta Mac & Cheese



Ingredients:

1 pound brown rice elbow macaroni

1 15 oz. can black beans or make fresh

1 cup frozen sweet corn

2 cups water

2 cups raw cashews

2 tablespoons nutritional yeast

2 tablespoons agave nectar or pure maple syrup

2 ½ teaspoons sea salt

2 ½ teaspoons nutritional yeast

1 teaspoon smoked paprika (plus more for garnish)

½ teaspoon grown turmeric

¼ teaspoon cayenne pepper

1 can diced tomatoes with their juices

2 jalapeños, seeded and chopped – optional

Fresh chives, chopped for garnish

Lime wedges for serving

Directions:

Pour black beans and frozen corn into a colander.

Start a pot of boiling water for the pasta, then boil according to package directions. Once cooked, pour over beans and corn, then return to pot.

In a blender, combine water, cashews, nutritional yeast, agave or maple syrup, sea salt, smoked paprika, turmeric, and cayenne. Blend on high speed for 2 minutes, until smooth.

Add sauce, tomatoes with their juices, and jalapeños to the pot with noodles. Cook over medium-low heat for about 5 minutes, until the sauce thickens. If the sauce gets too thick, add water 1 tablespoon at a time.

Serve and top with chives, smoked paprika, and lime wedge.