

Magic Vegan Cheese

★ makes enough for 2 small pizzas

- 2 cups large white potatoes diced
- 1 cup carrots chopped
- ½ cup cooking water*
- ⅓ cup of vegetable oil
- 2 tsp salt
- The juice of ½ a lemon
- ⅛ cup nutritional yeast
- ¼ tsp onion powder
- ¼ tsp garlic powder

*the leftover water from boiling the potatoes/carrots

1. Boil potatoes and carrots until soft.
2. Blend all ingredients in a blender or food processor.
3. Store in the fridge for up to a week.
4. Heat in the microwave to make it spreadable.
5. Freeze in ice cube trays to thaw out for later use.
6. Double the recipe to freeze for future use.

For pizza:

1. Spread it over a safe pizza crust. We buy our frozen gluten free pizza crusts from [East Side Pies](#) for \$5 each.
2. Top with your favorite safe ingredients and cook for 10 minutes at 375 degrees

Try it on pizza, pasta, nachos, or tortillas for quesadillas. Or mix with a can of rotel for a queso dip. YUMMY!