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## EASY WEEKNIGHT CASHEW ALFREDO

SERVES 3

### ALFREDO SAUCE:

1 1/4 cups Raw Cashews, soaked  
1 Tbs. Arrowroot Starch  
3 Tbs. Nutritional Yeast  
2-3 cloves Garlic, crushed  
1/2 tsp. Salt (add more to taste)  
2 Tbs. Vegan Parmesan Cheese (plus more for serving)  
2 cups Unsweetened Almond Milk

### FOR SERVING:

1 10-oz. package SoyBoy Tofu Ravioli (Original or Verde)  
Vegan Parmesan Cheese  
Roasted Vegetables of your choice -- tomatoes, peppers,  
mushrooms, broccoli, etc.

### PROCEDURE:

Soak cashews overnight for 4-12 hours or bring water to a boil, remove from heat, and soak cashews for 15-20 minutes.

Drain soaked cashews and add to the bowl of a food processor.

To the food processor, also add arrowroot starch (for thickening), nutritional yeast, garlic, salt, vegan parmesan cheese, and 2 cups of almond milk.

Blend on high until smooth, scraping down the sides as needed. Gradually add more almond milk until sauce reaches a creamy consistency. Taste and adjust flavor as needed, adding more salt, garlic, nutritional yeast or vegan parmesan.

Transfer to a skillet and cook over medium-low heat for 5 minutes, whisking frequently. The sauce should thicken and bubble. Add more almond milk if needed to thin, or cook longer to thicken.

Enjoy atop SoyBoy Tofu Ravioli, adding Vegan Parmesan Cheese and roasted vegetables.

### HINTS:

If you need to reheat this sauce, saute over low heat in a saucepan, stirring in a bit of milk to restore the texture.

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