



Vegan Parmesan



A great substitute for all of your parmesan needs.

Yield: 1-1/2 cups

Ingredients:

- 3/4 cup raw cashews
- ¼ cup nutritional yeast
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 3 tablespoons chopped green olives, patted dry
- 1 tablespoon white miso paste
- 1 teaspoon sea salt

Instructions:

1. Preheat oven to 275 degrees.
2. Place all the ingredients in a food processor and pulse until finely ground, approx. 1 – 2 minutes.
3. Cover a rimmed baking sheet with parchment paper and spread the mixture out evenly. Bake, stirring occasionally, until dry, about 30 minutes. Store in the refrigerator.