

Easy Vegan Parmesan Cheese

Source: Kimberly Snyder, Better Vegan

Category: Vegan Sauces & Condiments

Prep Time: 10 min Cook time: 0 min Total Time: 10 min

Makes 1 cup



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Ingredients:

- 1 cup walnuts, chopped
- 2 Tbsp. nutritional yeast
- 1/2 tsp. pink Himalayan salt
- Dash of garlic powder (optional)
- Dash of onion powder (optional)

Recipe Link:

<https://www.betterveganrecipes.com/vegan-parmesan-cheese>

Instructions:

1. Prepare the ingredients.
2. Put walnuts into a food processor and grind until fine.
3. Add salt, nutritional yeast, garlic and onion powder, if using, and mix well.
4. Transfer to an airtight container and store in the fridge.

Notes:

Garlic and onion powder add a bit deeper flavor to the cheese. If you want to try it, start with small amounts and adjust to taste. Feel free to experiment with any other seasonings you like.

Equipment needed:

Food processor

Serving suggestion:

Serve on top of pastas, salads, soups, stews or anywhere else you would use Parmesan cheese.