

Fettuccine Alfredo with Marsala Mushrooms

16 ounces fettuccine, cooked and drained

1/2 cup cashews

2 cups water

1 small potato, cooked and peeled

1 1/2 tablespoons vegan butter

1/2 - 2 tablespoons flour

1 teaspoon granulated garlic

2 teaspoons granulated onion

Juice of 1 lemon

1/3 cup nutritional yeast

1 teaspoon salt

2 tablespoons white wine

Fresh ground black pepper, to taste

8 ounces button or cremini mushrooms, cleaned and trimmed

1/3 cup Marsala wine

Minced chives and vegan grated Parmesan (such as Go Veggie), to garnish

Add water, cashews, and potato to blender, and puree until smooth. Add butter and flour to pan. Stir constantly for three minutes over medium heat. Add cashew mixture, seasonings, lemon juice, and white wine. Stir frequently for three to five minutes, until sauce is thickened.

In another pan, cook mushrooms in Marsala over high heat, until most of the wine is gone. Combine sauce and pasta, and top with mushrooms and chives.