

Butternut Mac and 'Cheese' with Smoky Shiitake 'Bacon' Recipe



INGREDIENTS

Smoky Shiitake 'Bacon'

1 cup (4 ounces) shiitake mushrooms, stemmed and thinly sliced
2 tbsp extra virgin olive oil
¼ tsp sea salt, plus more as needed

¼ tsp smoked paprika
¼ tsp garlic powder

Mac and 'Cheese'

5 cups (20 ounces) peeled and cubed butternut squash
2 tbsp extra virgin olive oil

Freshly ground black pepper
2 ¼ tsp sea salt, divided
1 pound elbow macaroni
½ cup raw cashews
1 garlic clove
½ tsp dried rosemary
Smoked paprika, for serving

PREPARATION

1. To make the smoky shiitake 'bacon':

Preheat oven to 375°F. On a large rimmed baking sheet, toss mushrooms with olive oil and salt. Arrange mushrooms in a single layer. Bake on middle rack of oven, turning occasionally with spatula, until lightly browned and very crisp, 20 to 30 minutes.

2. Remove the mushrooms from the oven and toss with smoked paprika and garlic powder; season with salt to taste. Store in an airtight container at room temperature for up to three days.

3. **To make the mac and 'cheese':** Preheat oven to 400°F. On a small rimmed baking sheet, toss squash with olive oil; season with pepper and ¼ teaspoon of salt. Roast, turning occasionally with a spatula, until fork tender, about 30 minutes.

4. Bring a large pot of heavily salted water to boil over a high heat. Add the macaroni and cook to al dente according to the package directions. Drain the pasta and return it to the pot, off the heat.

5. In a blender, combine squash, 2 cups water, cashews, garlic, rosemary and remaining 2 tsp salt. Blend on high speed for about 2 minutes, until very smooth. Add sauce to the pot with the pasta and toss to coat. Taste and adjust the seasoning as needed. If sauce is too thick, add water, 1 tbsp at a time, until desired consistency is reached. Top each serving with smoky shiitake 'bacon' and dust with smoked paprika.

* Recipe from *Chloe Flavor: Saucy, Crispy, Spicy, Vegan* by Chloe Coscarelli
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