

# plantifully based

## BROCCOLI AND POTATOES AU GRATIN

### INGREDIENTS

3 MEDIUM YUKON GOLD POTATOES, PEELED AND CUBED (ABOUT 19 OUNCES [550G])  
3 BROCCOLI CROWNS, CUT INTO FLORETS (ABOUT 10 OUNCES [280G])  
½ TEASPOON GARLIC POWDER  
½ TEASPOON ONION POWDER  
¼ TEASPOON SALT

#### CHEESY SAUCE

½ CUP (60G) RAW CASHEWS, SOAKED OVERNIGHT OR BOILED FOR 30 MINUTES  
1 CUP (240ML) NON-DAIRY MILK, UNSWEETENED AND UNFLAVORED  
½ CUP (56G) VEGAN CHEDDAR CHEESE  
1 TABLESPOON NUTRITIONAL YEAST  
1 TABLESPOON VEGAN PARMESAN  
¼ TEASPOON SALT, OR TO TASTE

¼ CUP (30G) BREADCRUMBS  
2 TEASPOONS VEGAN PARMESAN  
\*OPTIONAL OLIVE OIL OR COCONUT OIL SPRAY

### METHOD

1. PREHEAT OVEN TO 400°F (204°C).
2. IN A MEDIUM POT BOIL THE CUBED POTATOES AND BROCCOLI FLORETS FOR 5 TO 7 MINUTES UNTIL SOFT.
3. MEANWHILE, ADD ALL OF THE INGREDIENTS FOR THE CHEESY SAUCE INTO A HIGH-SPEED BLENDER AND BLEND UNTIL COMPLETELY SMOOTH.
4. ONCE THE POTATOES AND BROCCOLI ARE DONE BOILING DRAIN FROM THE POT.
5. ADD THE BROCCOLI AND POTATOES INTO A 9 X 9-INCH BAKING DISH. SPRINKLE WITH THE GARLIC POWDER, ONION POWDER AND SALT. TOSS TO COAT EVENLY.
6. THEN POUR HALF OF THE SAUCE OVER THEM AND TOSS TO COAT. TOP WITH THE REMAINING SAUCE TO COAT EVERYTHING.
7. FINALLY, COMBINE THE BREADCRUMBS AND VEGAN PARMESAN IN A SMALL BOWL AND SPRINKLE OVERTOP OF THE DISH. OPTIONAL: SPRAY WITH AN OLIVE OIL OR COCONUT OIL SPRAY TO MAKE IT EXTRA GOLDEN AND CRISPY.
8. BAKE FOR 25 MINUTES UNTIL BUBBLY AND THEN BROIL ON HIGH FOR 5 MINUTES UNTIL GOLDEN BROWN ON TOP.
9. LET THE DISH REST FOR 5 MINUTES BEFORE SERVING. SPRINKLE WITH MICROGREENS AS A GARNISH, IF DESIRED.

