

Fettuccine with Vegan Alfredo

1 lb fettuccine
2 tablespoons olive oil
1 large onion, chopped
3 cloves garlic, minced
1 cup raw cashews or blanched almonds
2 cups water
2 teaspoons white miso paste
1 tablespoon lemon juice
1 teaspoon salt
¼ teaspoon ground black pepper
Chopped parsley (for garnish)

Bring large pot of salted water to a boil. Add fettuccine and cook according to package directions. Drain and return to pot.

Meanwhile, heat oil in a medium skillet over medium-high heat. Add onions and let cook until soft. Add garlic and cook a few minutes more. Remove from heat.

In a blender, combine onions and garlic, cashews (or almonds), water, miso paste, lemon juice, salt, and pepper. Process on high until very smooth, about 2 minutes.

Toss hot pasta with sauce until noodles are evenly coated. Adjust seasoning to taste. If sauce is too thick, add water, 1 tablespoon at a time. Garnish with parsley.