

Raw Lasagna with Cashew Cheese and Pesto

Ingredients

Lasagna noodles: 1 zucchini

Cashew cheese:

- 2/3 cup cashews
- 2 peeled garlic cloves
- 1 tablespoon fresh lemon juice
- 1-2 teaspoons dried rosemary
- 2-3 tablespoons nutritional yeast (optional)
- Salt and pepper, to taste
- Water, as needed



Sun-dried tomato and broccoli pesto

- 1/2 head of broccoli
- 2 tablespoons sun dried tomatoes
- 1 tablespoon olive oil (only if your sun-dried tomatoes aren't already stored in oil)
- Salt, pepper and dried herbs, to taste
- Water, as needed

Other layerings:

- Mushrooms
- Tomatoes
- Basil leaves
- Sprouts

Preparation

Noodles: Slice the zucchini on a mandolin. Or very thinly with a sharp knife. Set aside.

Cheese: Blend all ingredients in your food processor or blender until smooth and thick, adding as little water as possible. Set aside.

Pesto: Blend all ingredients in your food processor or blender until smooth and thick, adding as little water as possible.

Assembly:

Layer the noodles with the pesto, cheese and whatever you else you like, alternating as you go. If you want, make roll ups too! Enjoy.