

# Vegan ‘Cheesy’ Broccoli

1. Cover the bottom of a large skillet with water. Add broccoli and loosely cover pan. Cook on med-high heat until water is gone and broccoli is steamed and tender. This happens quickly, so stay right with it (no one likes broccoli mush).

2. Remove cover. Add Veganaise, nutritional yeast, salt, and pepper. Toss quickly, allowing the flakes to blend into a cheesy coating. Remove from heat and serve immediately.

Nutritional yeast flakes have been a staple in our home since my college days when I worked part-time at our local health food store. It has a distinctive nutty/cheesy flavor that you either love or don't (I sit firmly in the LOVE camp!) and has an obsession worthy nutrition profile. Naturally gluten-free and low in calories, nutritional yeast flakes are a great source of protein, fiber and B Vitamins. Sprinkle these little yellow flakes on everything from popcorn to kale chips for a rich savory flavor.

Nutritional Yeast teams up with Veganaise to turn boring steamed veggies into a crave-worthy dish that is quick enough for weeknight meals. My whole crew devours it. Try cauliflower too.