

A plant-based version of this rich Italian pasta dish that usually uses cream, cheese, eggs and bacon.

INGREDIENTS

serves 3

9 oz spaghetti
1/4 cup raw cashews
1/2 cup water
1/2 cup vegan parmesan
(I use Forager)
1/2 cup Just Egg
1 [recipe Bacon Bits](#)

DIRECTIONS

Cook the spaghetti according to the instructions on the package.
Blend the cashews with the water. Stir in the eggs and the cheese. And set aside.
After draining the spaghetti, put them back in the pot on low heat. Add the cream mixture and cook until it thickens a bit. Then add the bacon bits.
Serve hot!