Creamy Basil Fettuccine (Raw)

NIBBLEDISH CONTRIBUTOR

Ingredients

Pasta - zucchini (1 large/several small) Sauce - mushrooms (1 cup) - raw cashews (3/4 cup) - water (3/4 to 1 cup) - fresh basil (about 6 -8 leaves) - nutritional yeast flakes (1 tbs) - cold pressed olive oil (1 tbs) - agave nectar (1 tbs) - lemon juice (1 tbs) - white pepper (1/2 tsp) - salt + pepper (to taste)

Instructions

No dairy and surprisingly very much like cream - promise! Step 1: Slice zucchini lengthwise with a mandolin, then cut into the strips with a knife to create fettuccine-like noodles. Step 2: Throw all other ingredients into a blender/food processor and puree to a smooth, creamy consistency. Step 3: Toss zucchini noodles with sauce and let sit for about 30 minutes before serving. Step 4: Garnish with a sprinkle of nutritional yeast, cracked pepper and fresh basil.