

# Kimchi Mac 'N' Cheese

**BY JOANNE LEE MOLINARO | @THEKOREANVEGAN**

When I asked my brother why he wouldn't consider going vegan, his answer was simple: "The only thing Liam [his then three-year-old son] will eat is mac 'n' cheese. Literally." I am not a parent of a toddler. While it's easy for me to sit on my pedestal and think, "Well, you should teach him to like something other than mac 'n' cheese!" or "That doesn't mean you all have to eat mac 'n' cheese!" I decided the simplest solution was to introduce my brother to one of my favorite recipes of all time, my vegan Kimchi Mac 'n' Cheese. I've made this recipe so many times I have it memorized. Liam is still a little too young to appreciate the kimchi part of this recipe, but my brother is not! And neither are you!

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# Kimchi Mac 'N' Cheese

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**SERVES:** 8

## INGREDIENTS

### Mac 'N' Cheese

1 pound elbow macaroni
(can substitute gluten-free macaroni)
2 tbsp vegan butter
¼ cup all-purpose flour (can substitute cornstarch)
4 cups kimchi queso
2 cups chopped cabbage kimchi

### Kimchi Queso

1 tbsp vegetable oil
5 ounces russet potato, thinly sliced
¼ cup chopped onion
2 medium cloves garlic
1 scallion, white part only
¼ cup cabbage kimchi
1 tablespoon gochugaru
¼ tsp ground turmeric
1 tbsp garlic powder
1 tbsp onion powder
½ tsp ground cumin
1 cup cashews
1 tbsp gochujang
1 tbsp soy sauce
¼ cup nutritional yeast
2 tbsp kimchi liquid
1 cup unsweetened plant-based milk
2 tsp fresh lemon juice

## INSTRUCTIONS

### 01 For the Kimchi Queso

1. In a small pot, heat the vegetable oil over medium-high heat until shimmering, about 1 minute. Add the potatoes, onion, garlic, scallion whites, kimchi, gochugaru, turmeric, garlic powder, onion powder, cumin, and cashews and cook until the veggies begin to brown, about 3 minutes.
2. Add the gochujang and stir until all the vegetables are evenly coated.
3. Add the soy sauce to deglaze the pot and stir.
4. Add ½ cup of water to the pot and bring to a boil. Cover, reduce the heat to low, and simmer the vegetables until the potatoes are fork-tender, about 15 minutes.
5. Carefully pour the vegetable mixture into a high powered blender. Add the nutritional yeast, kimchi liquid, plant-based milk, lemon juice, and maple syrup. Blend on high until smooth, about 1 minute. Allow to cool for 20 minutes, then pour into an airtight container and store in the refrigerator for up to 1 week. You can reheat the queso in the microwave for about 1 minute before serving or using as an ingredient.

### 02 Make Mac 'N' Cheese

1. In a small pot, heat the vegetable oil over medium-high heat until shimmering, about 1 minute. Add the potatoes, onion, garlic, scallion whites, kimchi, gochugaru, turmeric, garlic powder, onion powder, cumin, and cashews and cook until the veggies begin to brown, about 3 minutes.
2. Add the gochujang and stir until all the vegetables are evenly coated.
3. Add the soy sauce to deglaze the pot and stir.
4. Add 1 cup of water to the pot and bring to a boil. Cover, reduce the heat to low, and simmer the vegetables until the potatoes.