Craving a cheesy vegan baked side but want to skip the pasta and get in more veggies? This Cheasy Baked Cauliflower is the perfect balance of comfort food and healthy eating.

**Ingredients**

- 1 large head cauliflower, rinsed and cut into florets
- 1/2 cup cooked chickpeas
- 1 1/2 cups unsweetened plant-milk, we used almond milk
- 2 Tbsp vegan butter or oil of choice (optional)
- 1/2 lemon, juiced
- 3/4 tsp sea salt
- 1/2 tsp vegetable broth concentrate (optional)
- 1/3 cup nutritional yeast
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/4 tsp ground turmeric
- 2 Tbsp cornstarch - you can also use potato or tapioca starch
- 1/2 cup vegan shredded cheese of choice

**Preparation**

1. Preheat oven to 400 degrees F.
2. Add all ingredients - except cauliflower and vegan shredded cheese - to a blender and blend for 30–60 seconds until smooth.

3. Add sauce to a large sauce pan and simmer on medium-low heat for five minutes, stirring constantly, until the sauce is bubbling. It should thicken to a soft spreadable consistency.

4. Add cauliflower florets to sauce and gently stir until evenly coated. Cook for another three to five minutes until the sauce clings to cauliflower.

5. Scoop cauliflower into a baking dish and top evenly with vegan shredded cheese. Cover with parchment paper and/or aluminum foil. Bake for 45 minutes, then remove covering and bake for an additional 15 minutes. Cauliflower should have golden brown spots on the surface and be bubbling at the base.

6. Allow to cool for five to ten minutes before serving and enjoy! Can be cooled and stored in an air-tight container in the the refrigerator for up to a week.

Find more simple and flavorful vegan recipes and resources at [afrovegansociety.org](http://afrovegansociety.org)