



Makes one 16-oz. block
Preparation Time: 15 minutes
Cook Time: 1 hours

INGREDIENTS:

1½ cups unsweetened,
unflavored hemp, cashew, or
almond milk

¾ cup butternut squash puree

4 teaspoons agar flakes

1 tablespoon tahini

½ teaspoon mild curry powder

½ teaspoon sea salt

2 tablespoons nutritional yeast

2 teaspoon lemon juice

½ cup finely chopped chives

Butternut Vegan Cheddar Cheese with Chives

Impress the guests at your next soirée with these delectable **butternut** vegan cheddar slices that look beautiful on a plant-based charcuterie board. Squash puree gives this vegan cheese an authentic color and creamy texture, which is enhanced by the addition of curry powder, tahini, **nutritional yeast**, and lemon juice. This clever flavor combination gets as close to a real cheese taste as you can get, and stirring in chopped chives before the cheese sets adds a tasty herbal note that also looks incredibly fancy when sliced. Serve alongside whole wheat crackers, nuts, fruit, and any other party appetizers of your choice!

For more vegan party appetizers, check out these tasty ideas:

- [Spiced-Couscous Cucumber Bites](#)
- [Endive Boats with Summer Fruit](#)
- [Vegan Cheesy Crackers](#)
- [Fancy Vegan Meatballs](#)

By Mary Margaret Chappell

- 1** In a medium saucepan whisk together the first six ingredients (through salt) over medium. Bring to boiling, whisking constantly; reduce heat. Simmer, uncovered, 5 minutes more, whisking constantly.
- 2** Remove from heat. Whisk in nutritional yeast and lemon juice. Blend with an immersion blender 30 seconds or until very smooth and creamy. Stir in chives. Pour mixture into a 6-inch loaf pan. Cover and chill at least 3 hours or up to 3 days.
- 3** Unmold cheese onto a plate; slice and serve.