**Leek, Cauliflower and Broccoli Creamy Bake**

* Prep time - 5 minutes
* Cook time - 45 minutes
* Total time - 50 minutes
* Servings 4 - 6 as side dish

**Ingredients**

*For the sauce:*

3 tbsp olive oil

½ tsp mustard

3 tbsp nutritional yeast

½ small lemon squeezed

2 cups cashew milk

1 tsp thyme

Salt & pepper

2 heaped tbsp flour

2 large cloves garlic

Pinch vegan parmesan and nutritional yeast to top

1 large leek

2 medium cauliflower (de-stalked)

1 large broccoli (de-stalked)

**Method**

Preheat the oven to 180ºC

Add the sauce ingredients to a food processor and blend until creamy

Chop the leek into approx 3cm thick circles

De-stalk the broccoli and cauliflower and steam with the chopped leek for around 6-7 minutes until tender

Add the leek, broccoli and cauliflower to a deep baking tray then pour over the creamy sauce

Sprinkle the nutritional yeast and vegan parmesan on top

Pop foil loosely over the top of the baking tray and bake at 180ºc for 20 minutes

Take off the foil and bake for a further 20 minutes