Front Panel

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RESEALABLE PACKAGE

bettergoods

Plant-Based
Cheddar & Mozzarella
DAIRY-FREE CASHEW CHEESE ALTERNATIVE

CERTIFIED VEGAN — AMERICAN VEGETARIAN ASSOCIATION

KEEP REFRIGERATED

NET WT 8 OZ (226g)

serving suggestion

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NON GMO Project VERIFIED nongmoproject.org

PLASTIC POUCH — How2Recycle

DF DAIRY FREE

GF GLUTEN FREE

FRESHNESS IS ASSURED IN UNOPENED PACKAGES UNTIL THE DATE STAMPED ON PACKAGE. BEST IF USED WITHIN 7 DAYS OF OPENING SEAL.

Comments? Please contact us at 1-866-267-1976

DISTRIBUTED BY: Walmart Inc.,
Bentonville, AR 72716

SOY FREE
LACTOSE FREE

CONTAINS CASHEWS.

INGREDIENTS: CASHEW MILK (WATER, CASHEWS), COCONUT OIL, TAPIOCA STARCH, POTATO STARCH, CORN STARCH, FOOD STARCH-MODIFIED, SEA SALT, SUGAR, NATURAL FLAVORS, POTATO PROTEIN, BETA-CAROTENE, CULTURES, VITAMIN B12.

Nutrition Facts

about 8 servings per container

Serving size	1/4 cup (28g)

Amount per serving

Calories 80

	% Daily Value*
Total Fat 7g	**9%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 210mg	**9%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 0g	
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0mg	**0%**
Potassium 0mg	**0%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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This plant-based shredded cheddar and mozzarella cheese blend is a great dairy alternative. Its smooth and creamy texture when melted and good melting qualities make it perfect for pizza and pasta dishes.

BAKED VEGAN MACARONI AND CHEESE

INGREDIENTS:
1 (8 oz.) pkg. Elbow Macaroni, uncooked
2 (8 oz.) pkg. bettergoods Plant-Based Shredded Dairy-free Cheddar and Mozzarella Cheese Alternative
2 1/4 cups Dairy-Free Milk
Pepper, to taste
1 cup Plain Bread Crumbs

DIRECTIONS:
1. Preheat oven to 375°F.
2. Cook and drain macaroni as directed on package.
3. Add dairy-free milk, salt and pepper; mix well. Add macaroni, mix together, cook and vegan cheese.
4. Pour mixture into a 9-inch square baking dish. Top evenly with bread crumbs.
5. Bake 35 to 45 minutes or until golden brown and bubbly. Makes 8 servings.