

"Everything" White Sauce: gluten free & dairy free

Ingredients:

1 1/2 cup dairy free milk (I use Ripple)

1/4 cup dairy free cream cheese

2 tablespoon corn starch + 2 tablespoon water for slurry

1 tablespoon Italian seasoning

1 teaspoon garlic powder

1 teaspoon salt

1/2 teaspoon pepper

Pinch red pepper flakes

Directions:

1. In a saucepan, heat milk and seasonings over medium high heat.
2. Bring to a light boil and reduce to low.
3. Add cornstarch slurry and whisk to thicken.
4. Continuing to whisk, add cream cheese and stir until combined and serve!