

CHIPOTLE CASHEW CREMA

| *makes roughly 1.5 cups* |

ingredients

- 1 cup raw cashews, soaked for at least 5 hours, drained and rinsed
- 1/2 cup filtered water, plus more if needed
- 1 chipotle pepper in adobo
- 1 clove garlic
- 2 tablespoons nutritional yeast
- 3 tablespoons lime juice
- 1 teaspoon apple cider vinegar
- 1 teaspoon ground flax
- salt, to taste

method

1. in the container of an upright, high-speed blender, place the drained cashews, water, chipotle pepper, lime juice, nutritional yeast, vinegar, flax, garlic, and salt. blend on high, scraping down the sides the of the container as you go until silky smooth.
2. taste and adjust seasoning if needed, adding more salt, lime juice, or vinegar.
3. store crema in a lidded jar in the refrigerator for up to 7 days.