

The “Put it on Everything” Vegan Queso

{Dairy-free, Gluten-free}

Recipe By: Kali Haug | Pure Vibrancy

Time: 5 minutes

Soak time: 30 minutes

Yield: around 3-4 cups

Ingredients:

2 cups raw, unsalted cashews

1 ½ cups vegetable broth

1 lime, juiced (2 TB)

¼ cup nutritional yeast

3 TB tahini

¼ cup pickled jalapenos + 2 TB of the brine

1 tsp. ground cumin

2 tsp. salt

Directions:

Soak cashews for at least 30 minutes or up to 12 hours in water.

Discard water.

Put your cashews and all other ingredients in blender and blend until smooth.

Serve at room temperature or heat the queso over low heat, stirring frequently.

Keeps for up to five days in the fridge.

