

Vegan Queso Recipe



PREP TIME:
5 MINUTES

BLEND TIME:
2 MINUTES

TOTAL TIME:
7 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 6 Servings

Ingredients:

- ¾ Cup Hot Filtered Water
- 1 ¼ Cups Cashews
- 2 Garlic Cloves
- 3 TBSP Nutritional Yeast
- 1 Teaspoon Ground Cumin
- 1 ½ Teaspoon Chili Powder
- ½ Teaspoon Sea Salt, Plus more to Taste
- 2 TBSP Medium Salsa
- Pinch Cayenne Pepper

Instructions:

1. Add all ingredients to a high-speed blender such as a Vitamix.
2. Blend on low and then bump speed to high once ingredients are incorporated.
3. Blend about one minute until achieve a smooth, creamy texture.
4. To thin out the queso, feel free to add more water – one tablespoon at a time.
5. You can also add more flavor, by increasing nutritional yeast, cumin, or chili powder.
6. For queso with a kick, add a few extra dashes of cayenne.
7. **Serving Inspiration:** Enjoy with raw veggies, gluten free crackers/chips, as a taco topper, or with quesadillas and even over a burrito.
8. **Storage:** In fridge – 5-7 days. In freezer up to a month. Add more water when reheating.

***Try and use all organic ingredients if possible.**