

CASHEW QUESO

Serves 6-8

INGREDIENTS

- 1 cup raw cashews
- 3 cups water, divided
- 2 Tbls tomato paste
- 1 tsp chili powder
- ½ tsp ground smoked paprika
- 1/3 cup nutritional yeast
- ¾ tsp sea salt
- 2 Tbls lemon juice



INSTRUCTIONS

1. Place cashews and 2 cups water in a bowl and let soak for approx. 3 hours. Rinse and drain.
2. Place drained cashews and remaining cup water with remaining ingredients in a blender or food processor and blend until smooth.
3. Will keep in the refrigerator for up to 5 days.

Recipe adapted from: www.beachbody.com