

Cashew Cheese Sauce

Serves 2-4 people

Ingredients:

3/4 cup raw cashews

3/4 cup mild salsa

3/4 cup water

6 tablespoons nutritional yeast

1/2 teaspoon ground cumin

1/2 teaspoon salt

Directions:

Add everything to your high-speed blender and blend until smooth and creamy. Add the sauce to a small pot and turn the heat to low. Cook for about 5 minutes, just until it's thickened up some. Whisk occasionally along the sides, so it doesn't stick too much.

Inspired by a recipe from www.thevegan8.com

