

Chili Cheese Fries Medley

Ingredients:

For potatoes:

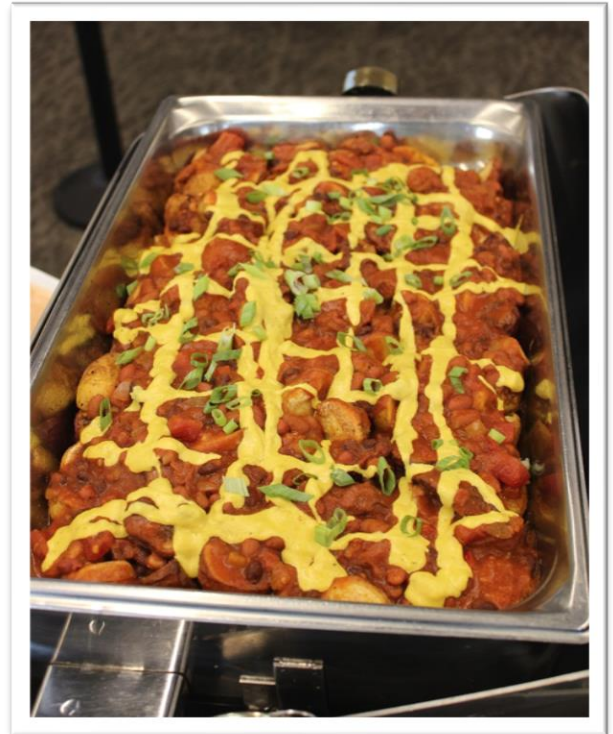
4 - 4 ½ pounds Russet potatoes, cut into
½ inch cubes
Salt
Pepper
Onion powder
Garlic powder
Paprika

For chili sauce:

½ Onion – yellow, diced
1 small Bell Pepper – green, chopped
1 can black beans, drained
15 oz tomato sauce
1 can pinto beans, drained
1 can red beans, drained
1 can (28 oz) diced tomatoes
2 tsp Chili powder
Few shakes of Cumin
½ tsp Salt
1 tsp Garlic powder
1 tsp Onion powder
1 tsp Oregano

For cheese sauce:

1 ½ cups raw cashews
1 tsp garlic powder
1/3 cup nutritional yeast
1 cup unsweetened almond milk, plus more to thin if necessary
½ tsp turmeric
½ tsp onion powder
1 tsp Dijon mustard
½ tsp salt, to taste
Ground black pepper to taste



Directions:

- **Potatoes:** Cut potatoes, season with salt, pepper, onion powder, garlic powder and paprika. Line a baking sheet or casserole dish with parchment paper and put potatoes in single layer on sheet/dish and cook at 400° F for 35 minutes (or until soft when poked with fork).
- **Chili:** Cook onions and bell peppers on stovetop. Add water as necessary to cook onions and bell peppers. Add all canned products, 1/2 cup water, and spices. Let simmer for 1 hour stirring occasionally.
- **Cheese sauce:** Add all ingredients to a high-powered blender. If you do not have a high-powered blender, soak cashews in 4 cups of water for at least 2 hours and drain before blending. Blend until a thick sauce comes together. If you want a thinner sauce, add a bit more almond milk.
- Place potatoes in casserole dish, spread chili over baked potatoes, dollop cheese sauce over chili layer. Serve immediately.