

# VEGAN CASHEW CHEESE SAUCE

Life with Sally

(PLANTIFULKIKI RECIPE REVISED BY BRANDEE KNOWLES)

**\*I LOVE TO DOUBLE THIS RECIPE TO HAVE PLENTY ON HAND FOR THE ENTIRE WEEK! THIS SAUCE IS GREAT ON ALL VEGGIES, EGGS, AND NACHOS OR BAKED POTATO FOR SURE!**

## INGREDIENTS:

**3 CUPS DICED YUKON GOLD POTATOES (SMALL DICE) COOKED**  
**3/4 CUP POTATO WATER (RESERVED FROM COOKING) OR MORE IF NEEDED**  
**1/2 CUP RAW CASHEWS**  
**2 T NUTRITIONAL YEAST (ADD MORE FOR CHEESIER TASTE)**  
**1 TSP GARLIC GRANULES OR POWDER**  
**1/2 TSP ONION GRANULES OR POWDER**  
**2 TSP SALT**  
**1/2 LEMON (JUICE ONLY)**  
**1/4 CUP OF HATCH GREEN CHILI (OR OTHER RED OR GREEN CHILI YOU LIKE)**

## INSTRUCTIONS:

**PLACE ALL INGREDIENTS INTO BLENDER.**

**BLEND UNTIL VERY SMOOTH AND ADJUST SEASONING TO YOUR TASTE.**

**IF YOU WANT SAUCE TO BE THINNER, ADD MORE WATER RESERVED FROM COOKING POTATOES.**

**IF YOU WANT SPICIER, ADD MORE CHILI! IT'S UP TO YOU!**

**STORE THIS SAUCE IN AN AIRTIGHT JAR OR CONTAINER FOR UP TO ONE WEEK.**

**CAN BE REHEATED ON STOVETOP OR MICROWAVE.**