

Cashew Queso Sauce (Whole30, Paleo, Vegan)

www.EatCleanDragQueen.com

INGREDIENTS:

- 3 Cups Raw Cashews, soaked overnight & drained
- 14.5 Oz Can Diced Tomatoes w/ Green Chiles
- 3/4 Cup Unsweetened Almond Milk
- 1/2 Cup Nutritional Yeast
- 1/4 Cup Fresh Squeezed Lemon Juice
- 1.5 Tsp Turmeric
- Salt, to taste (I used approx 2-3 tsp)

INSTRUCTIONS:

1. In a food processor, combine, Cashews, Almond Milk, Nutritional Yeast, Turmeric, and Salt. Open can of Diced Tomatoes and pour **JUST THE LIQUID** from the can into the food processor. Blend for 3-4 minutes.
2. Once well blended, transfer Queso to a bowl and stir in can of Diced Tomatoes. Serve with a side of chips or incorporate it into a recipe! Enjoy!

MAKES 4-5 CUPS!

