

## **Cowboy Cashew Queso**

This sauce is delicious on its own, over top of our Oh-Mega Mushroom Burger, with nachos, or in conjunction with our Green Enchilada Sauce to use as toppings over beans and rice, meat, poultry, fish, eggs and more. You can also use this sauce as a replacement for mayonnaise in any of your favorite recipes.

### **Ingredients**

**1 cup or 5 oz cashews, soaked overnight then drained**

**4 Tablespoons Nutritional Yeast**

**4 Tablespoons Lemon Juice**

**1 ¼ tsp Salt**

**2 tsp paprika (or smoked paprika for a slightly smoky essence)**

**1 tsp black pepper (or 1 Tablespoon Cowboy Blues, to replace the paprika and pepper)**

**1 Red Bell Pepper or 2 Roasted Red Peppers, skinned and de-seeded**

**½ cup Water**

Puree all of the ingredients in a high-powered blender until fluffy, creamy and smooth.

You may add more water if you would like your queso to have a thinner consistency! Enjoy!