

Cilantro Lime Cashew Cream Dressing, Dip, Sauce



Drizzle over roasted potatoes, bowls of rice, salad, or dip veggies into it.

Ingredients:

1 cup raw cashews soaked in cool water overnight or in boiled water in a saucepan 15 minutes

½ cup purified water

2 cloves garlic roughly chopped

½ teaspoon sea salt – more to taste

Freshly cracked black pepper to taste

2 tablespoons nutritional yeast

1 cup cilantro (or one bunch if you love cilantro like I do!)

1 tablespoon lime juice

1-2 jalapeño peppers

¼ teaspoon smoked paprika

½ teaspoon ground cumin

Directions:

Drain cashews and rinse with fresh water.

In a high-powered blender or food processor, place all ingredients, starting with 1 jalapeño and 2 tablespoons lime juice. Blend on high speed until smooth, thick, and creamy, scraping down the sides with a silicone spatula as you go.

Taste and adjust for seasonings, adding more chopped jalapeno for a spicier cashew cream, more salt for saltiness, more nutritional yeast for cheesy/umami flavors, or more lime juice for acidity.