

Herbed Cashew Cheese (Vegan/Gluten-Free)

Prep time:

10 minutes

Yields:

4 people

Ingredients:

1 cup raw cashews (soaked overnight)

¼ cup water

¼ cup nutritional yeast

2 Tbs. lemon juice

2 cloves garlic

1 Tbs. raw apple cider vinegar

1 Tbs. dijon mustard

2 tablespoons fresh mixed herbs, chopped (chives, parsley, basil, rosemary etc.)

salt and pepper to taste

Directions:

1. Add all ingredients into a high speed blender or food processor and blend until thick and creamy.
2. It will be the consistency of stirred cream cheese.
3. This will further harden after it's been chilled.
4. Store in the refrigerator for up to 5-7 days.