

# **Cashew Queso**

**Prep time:**

10 minutes

**Yields:**

4 people

**Ingredients:**

- 1 cup raw cashews , soaked for up to 4 hours and drained
- 1/4 cup water (plus more, if needed)
- 1 teaspoon salt
- 1.5 tablespoons fresh lemon juice
- 3 tablespoons nutritional yeast
- 1/2 teaspoon turmeric
- 14 oz . can diced tomatoes with green chiles

**Directions:**

1. In a high-speed blender, or food processor, combine the cashews, water, salt, lemon juice, nutritional yeast, turmeric, and the liquid from the can of diced tomatoes and green chiles.
2. Blend until a smooth and creamy "cheese" sauce is created, adding a tablespoon or two more water, if needed for blending. Transfer the cheese mixture to a large bowl, then stir in the can of diced tomatoes and green chiles.
3. Adjust flavors to your taste, then warm the dip using a small crock pot, or by heating it gently over a stove top.