

Smoked Cashew Cheese Spread (Vegan)

- 1/2 Cup Red Pepper, Roughly Chopped
- 2 Tbsp Water
- 2 Tbsp Nutritional Yeast
- 2 Tbsp Fresh Lime Juice
- 3/4 Tsp. Himalayan Crystal or Sea Salt
- 1/4 Tsp. Paprika Powder
- 1/4 Tsp. Smoked Paprika Powder
- 1/4 Tsp. Turmeric Powder
- 2 Pinch Cayenne Pepper
- 1 Cup Cashews, Finely Ground



- ☐ Combine red bell pepper, water, nutritional yeast, lime juice, salt, paprika powder, smoked paprika powder, turmeric powder, cayenne pepper, and finely ground cashews in a blender. Blend until smooth.

Yield:

Comments: 1) Will stay fresh in the refrigerator in an air-tight container for at least 4 days.

2) You can choose to soak your cashews for 2 hours or longer too. This way, you won't need to chop them before blending your sauce and you won't need to add any extra water.