

The Best and Easiest Vegan Queso

Author: Shane Martin, Shane & Simple. Total Time: 15 minutes, Yield: 6–8 servings

Ingredients

- 1 cup raw cashews
- 1/2 cup water
- 2 Tbsp lemon juice
- 1/4 cup nutritional yeast
- 1/2 teaspoon of garlic powder
- 1 teaspoon of smoked paprika (optional)
- 1 can (10 ounces) diced tomatoes and green chilies (RoTel Tomatoes (No Salt Added))
- Salt to taste

Instructions

- Start by boiling the raw cashews for 5 minutes or soaking them in hot water for 20-30 minutes. This will break them down and make them super creamy once they're blended.
- Drain the cashews and add them to a high-speed blender with water, lemon juice, garlic powder, and nutritional yeast. Hold a fine mesh strainer over the blender and drain the liquid from diced tomatoes and green chilies into the blender with the rest of the ingredients. Place the strained tomatoes and chilies in a small saucepan and set it aside.
- Blend the queso mixture on high for 2-3 minutes until the mixture is smooth and creamy. Pour the cheese sauce into the saucepan with the tomatoes and chilies and warm over medium-low heat while stirring frequently. The mixture thickens once it begins to heat up. Pour it into a serving bowl and enjoy hot. Enjoy!

Notes

- Use salsa in place of diced tomatoes and green chilies.
- Some readers have subbed blanched almonds and sunflower seeds for the cashews
- White vinegar can be used if lemon isn't available. I suggest using fresh lemon juice.
- If not using a Vitamix or other high-speed blender, soak or boil the cashews.

