



Ingredients

2 cups raw cashews
½ cup cooked garbanzo beans
1 tablespoon coconut oil
¼ cup nutritional yeast
½ teaspoon Himalayan salt
¼ tsp of turmeric (for color)
1 teaspoon fresh lemon juice
1 cup boiling water, plus more as needed

Directions

Place the cashews in filtered water in a small bowl. Cover and refrigerate overnight.

Drain the cashews.

In the pitcher of a Vitamix, place the cashews, garbanzo beans, coconut oil, nutritional yeast, salt, lemon juice, and 1 cup water. Blend on medium speed, using the plunger to evenly distribute the mixture. Add additional hot water, ¼ cup at a time, until the desired consistency is reached. Adjust the seasonings to taste.

Pour this sauce over nachos or over veggie pizza fresh out of the oven, or use it to smother cooked veggies. *Adapted from recipe by Piatt, Julie. This Cheese is Nuts!: Delicious Vegan Cheese at Home*