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7-INGREDIENT VEGAN CASHEW QUESO

Easy, cheesy, totally dairy-free vegan cashew queso!



1 cup raw cashews, soaked in water 4-8 hours, rinsed, and drained
¼ cup nutritional yeast flakes
2 tbsp mild vinegar-based hot sauce, plus more to taste (I use 4 tbsp of Cholula)
½ teaspoon onion powder
¼ teaspoon garlic powder
½ cup water, plus up to an additional ½ cup
½ teaspoon salt, plus more to taste





Place the cashews, nutritional yeast, hot sauce, onion powder, garlic powder, ½ teaspoon of salt and ½ cup of water into a blender or the bowl of a food processor fitted with an S-blade.

Blend until smooth, stopping to scrape down the sides of the bowl as needed. Thin with anywhere between ½ cup and 1 cup of water, depending on desired thickness. Blend again until smooth.

Season the queso with additional salt to taste, and adjust any other seasonings to your liking.

Recipe Notes; This recipe makes about 1 ½ cups, but the amount will vary depending on how much liquid you use for thinning.

Connoisseurus Veg is a site created by Alissa, a recipe developer and photographer. The recipes are completely plant-based, though not entirely WFPB as some recipes use oil. With over 1,000 recipes, there is plenty to choose from!

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