

# Yogi Chow

## Raw Nacho Cheeze

**This is really, really good – and not just for chips, try it on veggie tacos, over noodles, quinoa, as a dip for all sorts of things, and try it as a sandwich spread. This is good food. Experiment with the seasonings to get just the right taste for you and your tribe. Enjoy!**

**Makes approx 1 ½ cups**

**Active Time: 5 min or so**

**Soak Time: 2-4 hours ( gotta soak your nuts )**

### **Ingredients:**

**1 cup raw CASHEW NUTS**

**½ cup chopped RED BELL PEPPER or Mini Sweet Peppers (no green bell pepper)**

**2 tablespoons OLIVE OIL**

**2 tablespoons WATER**

**1-1/2 tablespoons LEMON JUICE**

**2 teaspoons NUTRITIONAL YEAST (not baker's yeast)**

**2 teaspoons CHILI POWDER SEASONING MIX**

**1 teaspoon SEA SALT**

**1 teaspoon ONION POWDER**

**¼ teaspoon TURMERIC**

### **Directions:**

**Soak cashews in water 2-4 hours. Rinse and drain.**

**Add all ingredients to a high-powered blender and blend on high until super smooth, scraping sides as needed. You might add additional water, a little at a time until it is the consistency you prefer.**



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