

# JENNI MARIE'S TEST KITCHEN

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## Cashew Queso

(Vegan & GF)

Serves 4-6 People

### Equipment Needed:

- [Kitchen Scale](#)
- [Measuring Cups & Spoons](#)
- [Small Food Processor](#)
- [Can Opener](#)
- [Serving Bowl](#)

### Directions:

Gather all equipment & ingredients. Soak cashews in warm water for 30-60 minutes. Combine all ingredients into food processor (but set aside 2 T. of salsa). Process until smooth. Taste test with a chip and add more of any listed ingredients to your taste. Once mixture is smooth, stir in remaining salsa with a spoon for added color & texture. Serve with tortilla chips. Store in an airtight container in fridge for up to 7 days.

- 1 C. (142g.) [Raw Unsalted Cashews](#)
- 2 T. (12g.) *Nutritional Yeast*
- 1 t. (3g.) [Taco Seasoning](#)
- 1/2 t. *Ground Turmeric (for color)*
- 3 oz. *Canned Jalapenos (more or less to desired spice level)*
- 1/4 C. (60ml.) *Salsa of Choice (separated in half)*
- 2 t. [Low FODMAP Garlic Replacer](#) (or 1/2 t. *garlic powder*)
- 1/4 t. *Kosher Salt*

\*For a regular dairy queso please see [queso blanco recipe](#).

\*\*You can sub jalapenos with canned chipotle peppers if you like that smoky flavor. Start with a little bit, and add more to your taste.

