

# Easy Vegan Queso

SERVINGS  
8

PREP TIME  
5 MIN

COOK TIME  
15 MIN

TOTAL TIME  
20 MIN

*This easy vegan queso is made with a creamy blend of cashews, zesty spices, and savory chili tomatoes. Skip the dairy and enjoy this delicious dip perfect for tortilla chips.*

**ORGANIZING**  
a Plant Based Life.com



## Ingredients

## Directions

1

•1 C Cashews (Raw or Roasted, either is fine)

- Bring water to boil in small saucepan. Add cashews and cook for 10 minutes.
- ⚡ **NOTE:** We have used both raw cashews and roasted cashews in this recipe and both work fine. Use whatever you have handy. Ultimately, just adjust the additional salt you add accordingly.
- Drain cashews and add to high powered blender.

2

•½ C Water  
•2 T Lemon Juice  
•1 T Taco Seasoning  
•¼ C Nutritional Yeast

- Add seasonings to blender and blend until smooth and creamy. Will likely be very thick, add additional water to thin out to desired consistency.

3

•1 Can Diced Green Chili Tomatoes (10 oz)

- Add queso to saucepan and add tomatoes (including liquid). Mix together and heat on low until heated though. Mix often to prevent burning.
- Queso thickens as it heats, so add water to thin out to desired consistency.
- Taste mixture and add salt as needed.

4

•1 Bag Tortilla Chips  
**Optional Garnish:**  
Cilantro  
Chunky Salsa

- Serve with favorite tortilla chips and garnish with cilantro or chunky salsa, if desired.