

Ashley's Meal Prep Monday!

Not So Nacho Cheese

INGREDIENTS

1 15oz can of butter beans,
drained and rinsed
1 4oz can green chilis
1 cup almond milk
1/2 cup nutritional yeast
1/4 cup melted vegan butter
2 TBSP oat flour
1/2 TSP fresh lemon juice
1/2 TSP salt
1/2 TSP chili powder
1/2 TSP cumin
1/4 TSP garlic powder
1/4 TSP smoked paprika
1/4 TSP tumeric
1/8 TSP onion powder

Pour all ingredients into a high powered blender. Blend for 5 minutes or until sauce is thick and creamy. Serve warm and top with diced tomatoes or jalapenos to serve.

I used mine on nachos - made in the oven at 350 for 10 minutes. Original recipe uses a can of jalapenos, not chilis and also has 1/8 TSP cayenne pepper



Recipe: www.makeitdairyfree.com

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