

## Vegan Queso

1 cup raw cashews  
2 1/2 cups hot water, divided  
2 tablespoons nutritional yeast  
2 tablespoons fresh salsa  
2 cloves garlic, roughly chopped  
1 teaspoon ancho chile powder  
1 teaspoon Dijon mustard  
3/4 teaspoon ground cumin  
3/4 teaspoon kosher salt  
Add all ingredients

## Directions

Place cashews in a bowl and cover with 1/2 of the hot water. Soak for 5 minutes. Drain. Combine drained cashews, remaining 1 1/4 cup hot water, nutritional yeast, salsa, garlic, ancho chile powder, Dijon mustard, cumin, and salt in a high-powered blender (such as Vitamix(R)). Start blending at lowest speed and slowly increase the speed. Blend for 2 minutes. Add more hot water if you want the queso to have a pourable consistency.