



# JALA- HOLLAAA- PENNO CHEESE SAUCE

(V, GF, DF)

## INGREDIENTS

- 3/4 cup cashews
- 1 tablespoon apple cider vinegar
- 2 tablespoons nutritional yeast (I use Bragg's brand and purchased it at Whole Foods)
- 1/2 teaspoon salt
- 1/2 cup unsweetened almond milk
- 3-4 slices of pickled jalapenos (I used Hatch Organic Nacho Sliced Jalapenos). Add more or less, depending on your level of spicy tolerance.

## DIRECTIONS

### *Directions:*

1. *Place all ingredients in a high speed blender and blend until smooth.*
2. *Enjoy!*

### *Tips and Tricks:*

1. *This recipe makes about 8 oz.*
2. *If you don't have a high speed blender (like a Vitamix or a Magic Bullet, my favorites!), then soak the cashews in the almond milk for about 30 minutes before mixing in a regular blender.*
3. *You could also make this in a food processor, but may need to blend a little longer to make it smooth.*
4. *Serve on tacos, as a dipping sauce for fries or chips! YUM!*

**PREP TIME: 10 MIN**

**COOK TIME: 0 MINS**

**TOTAL TIME: 10 MINS**

**RECIPE BY: CAROLYN J. BRADEN**

[www.carolynsbloomingcreations.com](http://www.carolynsbloomingcreations.com)