

Easy creamy dreamy cashew cheese!

Pssst: you can sub the herbs in this recipe for other seasonings you like—try adding chipotle chilies, sundried tomatoes, cayenne, herbs de provence, or chili powder!

Makes about 1½ cups

Ingredients

- 1 cup raw cashews, soaked overnight
- ½ tsp. garlic powder
- ½ tsp. salt
- ¼ cup nutritional yeast
- 2-3 tbsp. lemon juice
- ¼ cup water
- 1 tsp. dried oregano
- 1 tsp. dried basil



Directions

- 1) Drain the cashews and add to a food processor along with the remaining ingredients. Puree until smooth. Refrigerate for at least half an hour before serving (this causes the cheese to thicken and become more spreadable).