

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Cashew “Queso”

August 11, 2022

I know what you're thinking: WHY would anyone want to make a queso without cheese? Don't turn your nose up at something just because it's different. This is a great dip alternative for those who are dairy-adverse or wanting a healthier version of their favorite foods. Blending some of the RoTel tomatoes lends a signature queso-color to the dish, and stirring some whole ones in at the end adds texture.

Makes about 3 cups

Ingredients:

- 1 cup toasted cashews
- 1 (10oz) can Ro-Tel Original tomatoes & green chilies, divided
- 1 (4oz) can diced green chilies
- ⅓ cup water
- ⅓ cup grapeseed oil
- ⅓ cup nutritional yeast
- 2 teaspoons tamari or soy sauce
- 2 teaspoons apple cider vinegar, white wine vinegar, or lemon juice
- ½ teaspoon garlic powder
- 1 teaspoon chili powder
- 1 whole chipotle in adobo (or ~1 tablespoon chopped chipotles in adobo)
- ½ teaspoon Kosher salt

Method:

1. Spoon approximately half the can of Ro-Tel tomatoes (with the liquid) into a blender, along with all the other ingredients. Blend until smooth.
2. Transfer to a bowl and stir in remaining Ro-Tel tomatoes and chilies. Serve chilled, warm or at room temperature.

*Note

Letting the finished queso sit in the fridge for an hour (or overnight) helps develop the flavor, so this is a great make-ahead recipe. Queso will keep up to a week in an air-tight container in the refrigerator.