

# THYME & TEMP

## VEGAN QUESO WITH SWEET POTATO NACHOS

20 MINUTES (FOR THE QUESO)  
1 HOUR (TOTAL WITH NACHOS)

### INGREDIENTS

#### VEGAN QUESO

1 medium Russet potato, peeled and diced into 1/2 inch cubes  
1 large carrot, peeled and diced into 1/2 inch cubes  
1/2 white onion chopped  
1/2 cup raw cashews, soaked in filtered water for 1 hour prior  
1/2 cup unsweetened nut or oat milk  
3 tbsp canned hatch chiles  
Juice of 1 lime  
1 tsp apple cider vinegar  
2 tbsp nutritional yeast  
1/2 tsp smoked paprika  
1/2 tsp turmeric  
1/2 tsp garlic powder  
Pinch of cayenne  
1/2 tsp salt plus more to taste

#### SWEET POTATO CHIPS

1 sweet potato, sliced into thin rounds  
1 tsp avocado oil  
Sprinkle of salt

#### PICO DE GALLO

1 small Serrano pepper, seeded and finely diced  
1/2 onion, finely chopped  
1 Roma tomato, seeded and finely diced  
2 tbsp chopped cilantro  
Juice of 1 lime

#### GUACAMOLE

1 avocado  
Juice of 1 lime  
1 tbsp of the Pico de Gallo  
Salt to taste

## INSTRUCTIONS

### VEGAN QUESO

In a small saucepan cover the potato, carrot, and onion in a few inches of water and bring to a boil.

Reduce to a simmer and cook ten minutes, until potato and carrots are soft.

Drain and add to the stand of a blender.

Add the rest of the ingredients and blend on high until a smooth sauce-like consistency is achieved.

### SWEET POTATO CHIPS

Preheat oven to 425 degrees.

Arrange sweet potato rounds on baking tray and brush with avocado oil and sprinkle with salt.

Roast for 8-10 minutes, until slightly crispy.

Drizzle with nacho sauce and garnish

### PICO DE GALLO

Combine all ingredients and small bowl.

Scatter across nachos.

### GUACAMOLE

Mash ingredients together in small bowl.

Reserve to top nachos.

