

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.

