



Cashew Cheese Sauce (Alfredo - Vegan)

Inspired by Hallelujah Acres

Ingredients:

- 1 ½ cups of raw cashews
- 1 ½ cups of filtered water
- 3/8 cup of freshly squeezed lemon juice
- ½ cup of nutritional yeast flakes
- 1 ¼ tsp sea salt
- 1 ½ tsp garlic powder
- 2 pinches of dill weed

Method:

Combine all ingredients together in a blender (or Vitamix) and mix until smooth and not gritty.

Note: This sauce will thicken in fridge (which makes it nice as a spread for a sandwich) or when heated up or added to hot pasta.