



PLANT BASED QUESO

INGREDIENTS

- 1 ¼ cups unsweetened oat or almond milk, divided
- 1 cup cooked red or Yukon Gold peeled potato
- ¼ cup chopped roasted red pepper
- ¼ cup chopped carrot
- ⅓ cup raw pumpkin seeds
- 2 ½ tbsp lime juice
- 2 tbsp canned coconut milk
- 2 tbsp nutritional yeast
- 1 clove garlic
- ½ tsp chili powder
- ¾ tsp salt
- ½ tsp cumin powder
- ½ tsp chipotle flakes or ¼ tsp chipotle seasoning
- 3 tbsp chopped jalapeños peppers

DIRECTIONS

1. Into a high-speed blender, add ¾ cup milk and all ingredients.
2. Blend until smooth. Add remaining milk, blending again until desired consistency is reached.
3. Transfer to a saucepan over medium heat, and cook for 5 to 8 minutes, or until mixture begins to slowly bubble and thicken, stirring frequently. Pour into a serving dish.

