



5-Minute Vegan Cashew Queso

Creamy vegan queso ready in just 5 minutes! Cheesy, quick and easy to make, and perfect for serving with nachos, burrito bowls, tacos, and more!

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TOTAL TIME 5 minutes

Servings 6 (1/4-cup servings)

Freezer Friendly 1 month

Keeps 1 Week in frig

Ingredients

- 3/4 - 1 cup hot water
- 1 cup raw cashews
- 1 clove garlic, chopped
- 2 Tbsp nutritional yeast
- 1/2 tsp ground cumin
- 1/2 tsp. Turmeric, optional
- 1 tsp chili powder
- 1/2 tsp salt, plus more to taste
- 1 Tbsp Chipotle pepper in Adobe sauce (comes in a can or small jar), smokey chili paste, harissa (or sub hot salsa, or hot sauce)

- 1/2 tsp smoked paprika if you are not using the smokey chili paste above

Instructions

1. Add all ingredients to a blender (starting with the lesser amount of water) and blend until creamy, adding more water as needed to blend until creamy and smooth. We recommend a small blender (we prefer the NutriBullet), or a high-speed blender. Add just enough water to achieve a creamy, pourable queso. If it gets too thin, thicken with additional raw cashews.
2. Taste and adjust flavor as needed, adding more nutritional yeast for cheesiness, salt to taste, cumin for smokiness, chili powder or harissa for heat, or garlic for zing. It should be quite flavorful, so don't be shy.
3. Serve with chips, red pepper slices, celery sticks, or add to things like tacos, nachos, burritos, and more! Garnish with cilantro leaves or a spoonful of fresh salsa or hot sauce for serving (optional).
4. Store leftovers covered in the refrigerator up to 5-7 days, or in the freezer up to 1 month. To thaw from frozen, set in refrigerator for 24-48 hours. Reheat in microwave or in a small saucepan over medium-low heat. Add more water as needed if it thickens when reheating.