



## RED PEPPER CASHEW CHEESE

### INGREDIENTS:

2 cups cashews soaked for at least 2 hours

1 medium red bell pepper, seeds and stem removed, cut in large chunks

¼ cup fresh lemon juice

1 teaspoon sea salt

### INSTRUCTIONS:

Place bell pepper, lemon juice, salt and then cashews in blender,  
Processing, until smooth and creamy.

Serve with veggies, crackers or use as a spread on a sandwich.

Will keep for up to 2 weeks in refrigerator.