



*cara price*

## CILANTRO DIP

### INGREDIENTS

- 3 bunches cilantro, chopped
- 1 cup raw cashews
- 1 small can, mild chopped green chilis, drained
- 2 cloves garlic, minced
- 1 tablespoon dried chopped onion
- 1 tablespoon fresh ginger, minced
- 3 tablespoons fresh lemon juice
- 3 tablespoons water + more for soaking cashews
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon salt

### DIRECTIONS

place cashews in a medium size bowl & cover with very warm {almost hot} water for 1 hour.

while the cashews soak, combine cilantro, garlic, chilis & ginger. then add in salt & dried onion. mix well.

once the cashews are done soaking, drain & place in a high speed blender along with 3 tablespoons water, lemon juice & apple cider vinegar. process on high for about 75 seconds, scraping sides as needed. this should become a very creamy consistency. alternately, this could be done in a food processor. stir the cashew cream into the cilantro mixture, mixing well.

refrigerate at least one hour & stir before serving.

\*prepare this dip up to 3 days in advance of serving.