



cara price

NACHOS

INGREDIENTS

for the cashew cheese sauce:

- 2 cups raw cashews
- 1 cup warm water
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 1 tablespoon smoked paprika
- 1 tablespoon nutritional yeast
- 2 teaspoons apple cider vinegar
- 1/4 teaspoon salt

for the nachos:

- 16 ounces ground sausage, any flavor cooked
- 1 cup shredded chicken
- 4 pieces bacon, cooked crisp & crumbled
- 1 cup green onions, chopped
- 2 tablespoons fresh cilantro
- 1 bag sweet potato chips
- optional: hot pepper sauce & jalapeños

DIRECTIONS

place the cashews in a large bowl & soak in hot water for 1 hour.

while the cashews are soaking prepare nacho topping ingredients. {i.e., brown sausage, cook bacon, shred chicken, chop onions & cilantro}

drain water & then place cashews & all other cheese sauce ingredients in a high speed blender until smooth.

to serve: either combine all the nacho ingredients {except chips} together in a large bowl & spread over chips or place chips on a large platter & spread all toppings out over the chips in desired order.