

Cashew Cream

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If you are looking for an alternative to regular sour cream, this non-dairy cashew cream can be added to burritos,

quesadillas, enchiladas and any other dishes you would normally add sour cream.

INGREDIENTS

- 1 cup raw cashews
- 3/4 cup water
- 2 teaspoons apple cider vinegar
- 1 teaspoon lime juice
- 1 clove of garlic
- 1/4 teaspoon salt

INSTRUCTIONS

- Place the cashews in the food processor or high speed blender.
- Process for about a minute, scrape the cashews from the bottom and add the rest of the ingredients.
- Process for 2-3 minutes or until smooth.
- Store in the fridge.

Enjoy!

PRODUCTS I RECOMMEND:

Food Processor <https://amzn.to/3bK6MoD>

Blender <https://amzn.to/3symDgD>