

NACHO CHEEZE SAUCE

By Chef AJ (revised)

Ingredients:

* 1 ½ cups cauliflower, steamed
* ½ cup Yukon Gold potatoes\*, steamed
* ½ cup nutritional yeast
* 3 Tbs. fresh lemon juice
* 2 tsp. SMOKED paprika\*
* ½ tsp. onion powder
* ½ tsp. garlic powder
* ½ tsp. chipotle powder
* ¼ - ½ cup filtered water, (when blending)

Method:

1. Steam cauliflower and potatoes together for about 20 minutes until soft and then set aside to cool.
2. Once cool, add cauliflower, potatoes, nutritional yeast, lemon juice, smoked paprika, onion powder, garlic powder and chipotle powder to a blender and blend.
3. If it is too dry to blend add the filtered water until you get the right consistency.
4. Store in the fridge in a covered container and serve hot or cold with vegetables. Especially potatoes!

Notes:

* You can use any potato, of course. But Yukon Gold potatoes are the creamiest.
* There are several types of paprika, but in this recipe, use SMOKED paprika to get the flavour right.