

SPICY CASHEW SAUCE

Servings: 1 cup | Prep Time: 4+ hours because of soaking time; blending dressing takes 60 seconds | Ingredients: 7

Ingredients:

- 1 cup raw cashews, soaked in water for at least 4 hours, and then drained
- 1/2 cup water + more to thin if necessary
- 1/4 cup fresh lime juice
- 1 clove garlic
- 1 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon fine sea salt

Directions:

Blend all ingredients in a food processor or Vitamix. Keep in a mason jar in the fridge for about 3 days.

WWW.THECANDIDLY.COM/2019/RECIPE-SPICY-CASHEW-SAUCE