



Raw, Dairy-Free Nacho Cheese

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 16

Nutrition Information Per Serving

204.8 calories, 4.54 g carbohydrate, 2.56 g fiber, 1.98 g NET carbs, 2.3 g protein, 21.32 g fat

Ingredients

- 3 tsp(s) coconut aminos
- 1/4 tsp(s) sea salt
- 4 Tbsp(s) fresh lemon juice
- 1 tsp organic cayenne pepper
- 1 Tbsp organic turmeric
- 16 ounce(s) raw macadamia nuts
- 1 tsp mustard powder
- 1 cup spring or filtered water

Preparation

1. Add macadamia nuts, lemon juice, coconut aminos, sea salt, turmeric, mustard powder and cayenne to a VitaMix or blender.
2. Slowly pour water into food processor or blender while processing to reach desired consistency.
3. Serve with crudité's or drizzle over broccoli, cauliflower, and asparagus.
4. Store in an air-tight container for up to three days.

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