

# VEGAN CHIPOTLE QUESO & JACKFRUIT NACHOS

Queso makes 2 cups, nachos serve 4

To make the Vegan Chipotle Queso:

Soak 1 cup of cashews in 2 cups of hot water for 10 minutes. Drain and reserve  $\frac{3}{4}$  C of the hot water.

Blend cashews,  $\frac{3}{4}$  C hot water, 2 TBS nutritional yeast,  $\frac{1}{2}$  TBS chipotles in adobo, 1 TBS taco seasoning, 1 garlic clove and a  $\frac{1}{2}$  tsp salt. Blend to a smooth consistency and set aside.

To make jackfruit:

Preheat the oven to 375 and line a baking sheet with tin foil. Shred jackfruit with a fork and toss with 1 TBS olive oil and 1 TBS taco seasoning. Spread on a baking sheet and bake for 20-25 minutes, or until jackfruit has dried out slightly and starting to get crispy.

To build nachos:

Start with a layer of tortilla chips, then evenly layer with the following:

- 1 15oz can rinsed and drained black beans
- 1 4oz can chopped green chiles (or 2 oz if using the other 2 oz for guacamole)
- 1 C sliced black olives
- Cooked and shredded jackfruit
- 1 C fresh pico de gallo
- 1 handful chopped fresh cilantro
- Homemade guacamole (see post for recipe)
- $\frac{1}{2}$  C drizzled vegan chipotle queso

