
Sundried Tomato Cashew Spread

Description

Refreshing yet rich, this is a sure party pleaser; easy to make the spread ahead of time then assemble as needed. Makes a great layer in wraps and sandwiches too!

Total time: 20 min Yield: 6 servings

Ingredients

2 cup raw cashews
1/2 cup water (or more if needed)
1 cup sun-dried tomatoes and/or chopped red pepper
¼ cup cilantro, basil or green onion (chopped)
2 clove garlic (minced)
1 lemon (zest and juiced)
½ tsp salt
cayenne or chili flakes
1 to 2 local cucumbers

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

Soak cashews in warm water for 30 minutes so it will be easier to process nuts.

Combine the cashews, water, sun-dried tomatoes, and/or peppers, cilantro, garlic, lemon zest and juice, salt, cayenne or chili flakes in a food processor and blend until smooth.

Slice cucumber and top with the spread. Garnish with extra herbs.

Also makes a great spread for wraps or nori rolls.

Recipe brought to you by:

Chef Alyssa Moreau