

## Chipotle Sauce

1/2 cup onion, diced

2 garlic cloves, minced

1 cup raw unsalted cashews, soaked if not using high speed blender

1 cup Vegetable Stock\*

1-2 tsp Chipotle Puree

3 TB nutritional yeast

1 TB lemon juice

1 tsp miso

1 tsp salt\*

1/4 tsp smoked paprika

1/4 tsp black pepper

1. Sauté onion and garlic in a small saucepan until softened.
2. While those are sautéing, add all remaining ingredients to a blender jar.
3. Add sautéed onion and garlic to blender. Blend until smooth.
4. Taste for seasoning. If a spicier taste is desired add additional tsp of Chipotle Puree.

\*Homemade vegetable stock was used in this recipe. If using salted stock, reduce salt accordingly.