

Nacho Cheese Sauce



Ingredients

- 1 ½ cups peeled and chopped russet potato
- 1 cup peeled and chopped carrots
- 2 cups Unsweetened non-dairy milk
- ½ Cup Nutritional Yeast
- 3 Tbsp Olive Oil
- 1 Tbsp lemon juice
- 1 tsp of salt
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp smoked paprika
- 1 Tbsp Cornstarch
- 1 can diced green chilies

Directions

1. Boil the potatoes and carrots for about 10 minutes or until fork tender.
2. Drain and add to a blender
3. Add the remaining ingredients to the blender and blend until smooth
4. Heat in a saucepan until it thickens up.
5. Enjoy.