

Red Pepper Cheese Dip

Servings: 3 cups

Ingredients:

2 red bell peppers, cut and seeded
¼ cup fresh lemon juice
¾ cup nutritional Yeast flakes
¾ cup raw tahini
2 cloves garlic
1½ teaspoons sea salt
½ cup water

Directions:

1. Throw all the ingredients into a high-speed blender, and blend until smooth and creamy.
2. Adjust seasonings to taste, then transfer to bowl and store in the fridge until ready to serve. The cheese sauce will thicken up when chilled, so I recommend chilling the sauce at least an hour or two before serving.
3. Serve with your favorite raw veggies or chips and enjoy!

A creamy, dairy free “cheese” dip sure to please a crowd!