

# Dairy-Free Queso

By Amy Symington, *The Long Table Cookbook: Plant-based Recipes for Optimal Health*

Ingredients (6 servings)	Quantity	Measure
Whole jalapeño	1	
Garlic, tops removed	1/2	head
White potatoes, peeled and roughly chopped	~2	pieces
Carrots, peeled and roughly chopped		
Chili powder	3/4	teaspoon
Ground cumin	3/4	teaspoon
Vegetable stock, low sodium	1/2	cup
Extra virgin olive oil, divided	8	teaspoons
Nutritional yeast	1/4	cup
Lemon juice	2	tablespoons
Salt	3/4	teaspoon
Black pepper	1/8	teaspoon
<b>Garnish</b>		
Chives, chopped	1/4	bunch
Roma tomato, seeds removed and diced	1	

## Preparation

1. Preheat oven to 375 F (190 C). Line a baking sheet with parchment paper.
2. Arrange jalapeños and garlic on prepared baking sheet and drizzle 1/5 of the oil until well coated. Roast until jalapeños are slightly charred and garlic is soft, about 30 minutes for 6 servings and 45 minutes for 24 servings. Remove from oven and allow to cool slightly. Remove the skins from the garlic and mince the jalapeños. Set aside.
3. Meanwhile, fill a large stock with water, place a steam basket into ensuring that the water does not touch or fill the basket. Next, over medium-high heat bring water to a boil. Once boiling add carrots and potatoes allow to steam until soft, about 15 minutes for 6 servings. Set aside.
4. In a small sauté pan over medium heat, toast chili powder and cumin until fragrant, about 2 minutes. Set aside.
5. In a high powered blender add potatoes, carrots, roasted garlic, spices, vegetable stock, olive oil, nutritional yeast, lemon juice, salt and pepper and blend until smooth, about 8 minutes. Adjust consistency with additional stock or water if necessary.
6. Place into a serving bowl and top with chives and tomatoes and serve with homemade tortilla chips.



# Dairy-Free Queso Cont'd

## Preparation

### Tip:

The sauce tends to thicken as it cools, and so the queso is best served warm. If stored, keep in a resealable container in the refrigerator and heat before serving. If needed, when reheating adjust with water or stock to meet the desired consistency of a queso.