

Roasted Cashew Chipotle Hollandaise

Swick

Makes 2 to 3 cups | Active Time: 15 minutes | Total Time:

- 1 cup roasted cashew nuts
- 1/2 tsp garlic granules
- 1/2 tsp onion granules
- 1 tsp turmeric
- 1 tsp chipotle purée, or to taste*
- juice of 1 lemon, or to taste
- 1 to 2 tsp apple cider vinegar
- 2 tbsp nutritional yeast
- sea salt, to taste
- 1 to 1 1/2 cups water

To make the hollandaise, simply add all of the ingredients to a high-speed blender and blend until smooth. Start with 1 cup of water, adding more as needed until you reach a thick hollandaise-like consistency.

Taste for seasoning, add more lemon, vinegar and/or seasoning as desired.

Once done, either use immediately or refrigerate until ready to use. The sauce will keep for a few days in the refrigerator.

Chef's Notes

Chipotle purée is simply canned chipotles in adobo sauce that we blended to make a purée. Leftover purée can be divided up into portioned sized servings (a.k.a. 2 tablespoons) and frozen for another time.