

Cashew Cream Sauce

Makes 3 Cups

INGREDIENTS:

- 2 Cups Soaked Cashews
- 2 Tablespoon Light Miso Paste
- 1 Cup Plant Milk

1. Place Cashews, Miso & Milk in High Speed Blender.
2. Blend until creamy

Notes:

This will be good for 5 to 7 days refrigerated.

