

# CASHEW BUTTER/ SPREAD

Makes approx. 2 Cups

Recipe by Stefen Janke/Plant Punk Kitchen

## INGREDIENTS:

- 1 Cup Cashews
- 1/2 Cup Potato -Yukon gold, diced
- 1/4 Cup Nutritional Yeast
- 1/2 Cup Water
- 2 Tablespoons Apple Cider vinegar
- Pinch of Salt

## INSTRUCTIONS:

1. Boil Cashews and Potato until soft.
2. Strain water and add to a high speed blender or food processor with Apple Cider Vinegar, Nutritional Yeast and Salt. Blend until smooth.
3. Add water as needed, up to a 1/2 Cup, for smooth texture.

