



# From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGAN  
GLUTEN-FREE

## Nacho "Cheese" Sauce

### INGREDIENTS

2 cups potatoes (peeled, large dice)  
1 cup carrots (peeled, large dice)  
1/3 cup olive oil  
1/2 cup water  
1 Tbsp. lemon juice  
1/2 cup nutritional yeast  
1 tsp. salt  
1/2 tsp. garlic powder  
1/2 tsp. onion powder  
Dash of cayenne (optional)

### DIRECTIONS:

1. Boil potatoes/carrots in salted water until tender, about 20 minutes.
2. Once soft, drain and reserve the liquid. Allow to cool.
3. Add into a blender and combine with remaining ingredients. Blend until smooth.
4. If "cheese" sauce is too thick, add a little bit of the reserved liquid until desired consistency.
5. Taste and season with salt and pepper as necessary.

