



# Cashew Mozzarella Sauce

## MOZZARELLA SAUCE

MAKES ABOUT 1½ CUPS

*NOTE: Leftovers can be refrigerated for up to 4 days or frozen for up to 1 month and thawed before using.*

In a blender, combine cashews and water. Blend on high until very smooth, about 2 minutes. Add lemon juice, salt, garlic, onion powder, and cornstarch, and blend until smooth.

1½ cups raw cashews\*

1 cup water

2 tablespoons lemon juice

1½ teaspoons sea salt *3/4 tsp salt*

1 garlic clove *2 large cloves*

1 teaspoon onion powder *1/4 t.*

2 tablespoons cornstarch

\*If you are not using a high-powered blender, such as a Vitamix, soak overnight or boil for 10 minutes and drain. This will soften them and ensure a silky smooth cream.

*We don't use corn starch*

*We have this in our fridge at all times.*

*Blend on high*