

Cashew Sour Cream



Ingredients

1 cup raw cashews (soaked in enough water to cover, for 8 hours or over night)
1/2 cup water
2 teaspoons fresh lemon juice
1 teaspoon apple cider vinegar
1/2 teaspoon fine sea salt

Rinse and drain the soaked cashews. Add all ingredients to a high powered blender.

Blend until smooth.

Note - for a faster soaking method, pour boiling water over cashews and soak for 2 hours.

To make the mushroom stroganoff - sauté mushrooms until they are soft. Add cooked pasta of your choice to the pan along with some fresh chopped tomato. Spoon cashew sour cream. Stir to combine. Sprinkle with fresh chopped chives.

from the Oh She Glows Cookbook