

Butternut and Cashew Queso

INGREDIENTS:

- 2 tablespoons canola oil
- 1/2 onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 1 jalepeño, seeds and ribs removed, thinly sliced
- 3 cups butternut squash, peeled and cut into medium dice
- 1/4 teaspoon ground cumin
- 1 chipotle pepper packed in adobo, plus 1 tablespoon sauce
- 1 tablespoon yellow or white miso
- 1/2 cup raw cashews
- 1 1/2 cups vegetable broth or water, plus more as needed
- 1/2 tablespoon white vinegar
- Salt, to taste

DIRECTIONS:

1. Heat oil in a medium sauce pot over medium heat. Add onion, garlic, and jalepeño, and sauté until softened and lightly browned, 3-5 minutes. Add squash and cashews and cook until lightly browned, about 5 minutes. Add cumin, chipotle, sauce, and miso, and cook until fragrant, about 1 minute.
2. Add vegetable broth and bring mixture to a boil. Reduce to a simmer, cover, and cook until squash is fully tender, 10-15 minutes.
3. Transfer mixture to the pitcher of a high-powered blender and allow to cool slightly. Add vinegar, cover, and blend until completely smooth. Taste and adjust seasoning as needed.

NOTE:

For best results, a high-powered blender should be used. Alternatively, a standard blender or immersion blender can be used, but queso will not be as smooth. Queso can be kept, covered, in an air tight container for 4 days.