



Smoky Cashew Dip

Ingredients

1 cup [Farm Fresh Nuts Raw Cashews](#)
1/2 poblano pepper with the seeds removed
1 clove garlic, minced or pressed
1 teaspoon sweet smoked paprika
1/2 teaspoon ground chili powder
2 tablespoons Sriracha
1/2 teaspoon salt
Fresh cracked pepper to taste
1/4 cup water

Instructions

Soak cashews in a bowl of water for a minimum of one hour, drain and rinse

Add all of the ingredients except the water to a high-speed blender like a Vitamix or BlendTec and pulse until mostly smooth.

Add water slowly to create a creamy dip. Only use the amount of water you need for the consistency you want. If you want a creamier dip, use more water. If you want a thick dip, use less water.

Notes

The base of the cashew cream is cashews, garlic, salt, and pepper. You can switch up the rest of the spices to suit your own taste. If you want a less spicy sauce, leave out the Sriracha completely. If you would like a spicier sauce, add 1/4 teaspoon of cayenne pepper.