



SPICY CHIPOTLE SAUCE (VEGAN FRIENDLY)

This weeks recipe of the week is a Spicy Chipotle Sauce from **Tris Alexandra Nutrition**. A beautiful creamy condiment that goes perfectly with nachos, tortillas or on the side of home roasted potato and sweet potato wedges.

Makes: 1 cup

Preparation time: overnight

Ingredients:

1 cup *raw cashews*, soaked overnight or for at least 3 hours

1 cup *roasted red capsicum* (oil drained if using a jar, otherwise pre-roast or grill until charred)

2 tablespoons *Frank's Red Hot Sauce* (or your preferred hot sauce)

1/2 teaspoon *smoked paprika*

1/4 teaspoon *cumin*

1 *lime*, juiced

1 clove *garlic*

1/2 cup *water*

Instructions:

Drain the water from the soaked cashews.

Add all the ingredients into a blender and blitz until smooth.

Keep in an airtight jar in the fridge for up to a week.

Gluten Free | Dairy Free | Vegan

To see more from Tris visit her website [here](#)