

Lime Cilantro Crema

Ingredients

¾ cup raw, unsalted cashew pieces
½ cup chopped cilantro leaves and tender stems
¼ cup fresh lime juice
Zest of 1 or 2 limes
2 tsp granulated garlic
½ cup water
Sea salt

Instructions

1. In a small bowl, cover the cashews with boiling water. Let soak for at least 15 minutes. Then drain and rinse with cold water.
2. In a high powered blender (preferably a nutribullet or vitamix), combine the drained cashews, cilantro, lime juice, just half of the lime zest, granulated garlic and ½ cup water, season with salt to taste. Blend on high speed until the crema is completely smooth and super creamy. This might take 2-3 minutes. Taste. If you don't taste much lime, add more lime zest. Add salt if needed. If it is too thick, add a tablespoon or two of water.
3. Enjoy on tacos, quesadillas, enchiladas or anywhere you might put sour cream.

The story behind the recipe

This sauce is “wow” delicious. We adapted this recipe from [Provecho: 100 Vegan Mexican Recipes to Celebrate Culture and Community](#). We love the recipes in this cookbook, but I must say that our inclusion of lime zest instead of vinegar is a winner! And yes....it is vegan! Proof that vegan can be delicious.