

Vegan Nacho Cheese

This vegan nacho cheese sauce is made with potatoes and lentils! Fully nut, soy, and gluten free. Great for anyone to enjoy in a multitude of ways.

★★★★★ 5 from 2 votes



PREP TIME

10 mins

COOK TIME

30 mins

TOTAL TIME

40 mins



COURSE

Vegan Cheese



SERVINGS

6 servings

INGREDIENTS

- ½ cup (90g) red lentils
- 1 Yukon Gold potato (approx 8.5 ounces/242g), chopped
- 1 tablespoons (5g) nutritional yeast
- ¼ teaspoon paprika
- ½ teaspoon salt
- ⅛ teaspoon turmeric
- ¼ teaspoon garlic powder
- 1 tablespoon buffalo sauce or to taste

INSTRUCTIONS

1. In a medium pot add the lentils and chopped potatoes. Cover with water about 2 to 3 cups depending on the size of your pot. Bring to a boil over medium high heat and continue to let it boil for 20 to 30 minutes or until the potatoes are fork tender. Most of the water should be absorbed by the potatoes and lentils.
2. Transfer the potatoes and lentils into a high speed blender. Do not drain out any liquid. Add the remaining ingredients (seasonings and hot sauce).
3. Blend until creamy and smooth. Taste and add more seasonings to your preference.
4. Pour into a serving bowl and serve with chips and veggies or use how you want.

NOTES

- The potato does not need to be peeled. However, if you want to peel it you can.
- If you need to leave out the nutritional yeast you can but I recommend you don't as it adds a cheesy flavor, umami, and B vitamins.



KEYWORD

easy vegan cheese making, vegan cheese, vegan nacho cheese

Tried this recipe?

Let us know how it was!