



# The Ultimate Vegan Nachos with Cashew Cheese and Black Beans

## Description

*This ultimate vegan nachos recipe brings together crispy tortilla chips, creamy cashew cheese, spiced black beans, and fresh homemade salsa for a mouthwatering snack or meal. It's a perfect balance of crunch, creaminess, and zest, ensuring every bite is packed with flavor. Whether you're entertaining guests or indulging in a solo treat, these nachos are a guaranteed crowd-pleaser!*

## Ingredients:

### For the Cashew Cheese Sauce:

- **1 cup raw cashews (soaked for 2+ hours or boiled for 10 minutes)**
- **1/2 cup water**
- **2 tbsp nutritional yeast**
- **1 tbsp lemon juice**
- **1 tsp apple cider vinegar**
- **1/2 tsp garlic powder**
- **1/2 tsp onion powder**
- **1/2 tsp smoked paprika**

- **1/2 tsp salt**

#### **For the Nachos:**

- **1 bag tortilla chips (choose baked for a healthier option)**
- **1 1/2 cups black beans (cooked or canned, rinsed and drained)**
- **1/2 tsp cumin**
- **1/2 tsp chili powder**
- **1/4 tsp salt**

#### **For the Salsa:**

- **1 cup diced tomatoes**
- **1/4 cup diced red onion**
- **1 tbsp lime juice**
- **1/4 cup chopped fresh cilantro**
- **1/2 tsp salt**
- **1/4 tsp black pepper**

#### **Toppings (Optional but Recommended):**

- **1/4 cup sliced black olives**
- **1/2 cup guacamole**
- **1/4 cup fresh cilantro, chopped**
- **1/2 cup diced jalapeños**

## **Instructions:**

### **Step 1: Make the Cashew Cheese**

1. Drain and rinse the soaked cashews.
2. Blend all cheese sauce ingredients in a high-speed blender until smooth and creamy.

3. Adjust seasoning if needed. If the sauce is too thick, add a bit more water.

### **Step 2: Prepare the Black Beans**

1. Heat a small pan over medium heat.
2. Add the black beans, cumin, chili powder, and salt.
3. Stir and cook for about 3-5 minutes until fragrant.

### **Step 3: Make the Salsa**

1. In a small bowl, mix diced tomatoes, red onion, lime juice, cilantro, salt, and black pepper.
2. Stir well and set aside to let the flavors meld.

### **Step 4: Assemble and Bake**

1. Preheat your oven to 375°F (190°C).
2. Spread the tortilla chips evenly on a baking sheet.
3. Distribute the black beans over the chips.
4. Drizzle the cashew cheese sauce generously on top.
5. Bake for 7-10 minutes until the nachos are warm and slightly crisp.

### **Step 5: Add Toppings and Serve**

1. Remove from the oven and immediately top with salsa, olives, guacamole, cilantro, and jalapeños.
2. Serve hot and enjoy!