Vegan ‘Queso’

[TEJAL RAO](https://cooking.nytimes.com/search?q=Tejal+Rao)

YIELD2 cups



For best results, make sure to thoroughly toast the cashews, char the vegetables and blend until the dip is completely smooth.

INGREDIENTS

FOR THE TOMATILLO SALSA:

6 ounces tomatillos, husked and rinsed

1 serrano chile

1 shallot

3 garlic cloves

 Fine sea salt

½ bunch cilantro, coarsely chopped

FOR THE CASHEW “QUESO”:

1 cup raw cashews

1 chipotle pepper in adobo

¾ cup to 1 1/4 cups unsweetened almond milk

½ teaspoon ground turmeric

1 teaspoon kosher salt

FOR SERVING:

1 tablespoon finely chopped red onion, for garnish

1 tablespoon finely chopped cilantro, for garnish

 Tortilla chips

PREPARATION

 Make the salsa: Put the tomatillos, chile, shallot and garlic on a foil-lined baking sheet and sprinkle with salt. Broil until the vegetables are charred and soft, turning halfway through, about 10 minutes. Once slightly cooled, transfer to a blender or food processor, add the cilantro and purée until smooth. (Reserve a few tablespoons salsa for garnish and leave the remaining salsa in the blender, as you’ll add more queso ingredients to it in a few minutes.)

 Make the queso: Toast the cashews in a large skillet over medium heat, shaking the pan occasionally, until the cashews are a light golden brown and fragrant, about 10 minutes. Remove from heat and set aside to cool slightly.

 Once cooled, add the cashews, chipotle pepper, 3/4 cup almond milk, turmeric and salt to the tomatillo mixture in the blender, and purée until smooth. Add more almond milk as needed to get a smooth consistency, but be careful not to add too much or the dip will be too thin. Taste and adjust seasoning with salt, if needed.

 Transfer the cashew queso to a bowl, drizzle with the reserved tomatillo salsa and garnish with chopped onion and cilantro. Serve warm with tortilla chips.