

Mint Cashew Green Sauce

Ingredients

1 cup raw cashews
1/3 cup fresh mint, packed
1/3 cup fresh parsley, packed
1/3 cup fresh dill, packed
1/2 cup water
2 shallots
1 garlic clove
1/4 teaspoon ground coriander
1 lime, juiced
1/8 teaspoon sriracha sauce (optional)
1/2 teaspoon salt
black pepper to taste

Method

Place the cashews in a large bowl and cover with fresh water. Soak overnight or for at least 8 hours.

The next day, drain the cashews and rinse them well under cold water.

Combine the cashews and all the other ingredients in the bowl of a blender or food processor and blend for about 4-5 minutes until the sauce is very smooth and creamy. You can adjust the consistency with more or less water.

Taste and adjust the salt and pepper. The sauce will keep for about 5 days in the refrigerator.

Source: <http://fullofplants.com/mint-cashew-green-sauce> (Yield: 1 1/2 cups)
