

Herbed Cashew Creamed Cheese

Swick

Makes 1 1/2 to 2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing the Cheese

- 2 cups of Base Cashew Cheese
- 1 1/2 tbsp shallot, minced
- 1 tbsp fresh chives, thinly sliced
- 3 tbsp fresh parsley, chopped
- 2 tbsp fresh basil, chopped

In a small bowl, add the shallots, chives, parsley, and basil to the Cashew Cream Cheese Base and mix well to combine.

Taste for seasoning, add a bit of salt and/or pepper as desired.

Note that any leftovers will keep for a couple of days but this best when first made as the herbs are nice and green and fresh tasting.

This recipe was inspired by super talented Chad Sarno from Wicked Healthy Food.