



 Cuisine	Oil-free, Vegan
 Prep Time	10 minutes
 Cook Time	5 minutes
 Total Time	15 minutes
 Servings	4 large quesadillas

5 from 1 vote

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Ingredients

- 8 tortillas medium
- 1/2 cup raw cashews
- 1/4 cup tapioca flour (also called tapioca starch)
- 1 tsp lemon juice
- 1 1/4 cup water
- 1 1/2 tbsp nutritional yeast
- 3/4 tsp sea salt
- 1/2 tsp garlic powder
- 1/2 tsp white pepper

Easy Chipotle Cream

- 1/2 cup soaked cashews
- 3/4 cup salsa
- 1/4 tsp chili powder
- 1/4 tsp sea salt

Instructions

1. Soak cashews for two hours or overnight for the cashew mozzarella and chipotle cream. You can also boil them for ten minutes to soften. Drain the cashews. In a high-powered blender or food processor, add 1/2 cup soaked cashews and the remaining ingredients until the white pepper. Blend on high speed for 2 minutes until smooth.
2. Pour the cashew mixture in a saucepan over medium high heat. Cook for 5 minutes until the cheese forms into a gooey ball in the center. Stir constantly to prevent sticking. The cheese will stay fairly soft.
3. To make a large vegan quesadilla, spread 1/4 cup of cashew mozzarella onto one tortilla.

Spread 2 tablespoons of cashew cream onto another tortilla. Combine the tortillas. In a skillet over medium heat, cook the Vegan Quesadilla on 30-45 seconds on each side until the tortillas are crispy and the cheese is melty. Cut into triangles and serve with extra chipotle cream and avocado!

Easy Chipotle Cream

1. Add all ingredients to a high speed blender and blend on high for 2-3 minutes until smooth. Chipotle Cream will keep in an airtight container in the fridge for up to 5 days.

Recipe Notes

Cashew Mozzarella will last in an airtight container in the fridge for up to 5 days or in the freezer for up to 2 weeks, although the texture will change slightly if frozen.

Apple Cider Vinegar can replace the lemon juice.