

# Dairy Free Nacho Cheese

## Ingredients:

120g carrots  
160g potatoes  
100ml light olive oil  
60ml rice or almond milk  
2 Tbsp lemon juice  
3 tsp tapioca flour  
2 Tbsp nutritional yeast  
2 tsp garlic powder  
Pinch salt and ground black pepper

## Instructions:

1. Chop the carrots and potatoes into evenly sized pieces and steam until tender.
2. Put the cooked vegetables and all the remaining ingredients into a blender and blend until smooth.
3. Store in a gherkin sized glass jar. It will keep in the fridge for a week. As it cools it will thicken. If you prefer a runnier cheese, just heat it up and it will be easier to spread onto pizzas etc.

