

Vegan Roasted Red Pepper Sauce



Time: 15 minutes
*Soak cashews 4 hours

Serves: 4

Ingredients: 2 large pieces of [roasted red pepper](#) from a jar
¾ cup cashews, soaked in water for at least 4 hours and drained
4 slices jalapeno peppers (optional)
½ cup of water (or more depending on desired consistency)
1 teaspoon apple cider vinegar
1 teaspoon salt
Pepper to taste

Directions:

1. Combine all the ingredients in a blender and blend until smooth.
2. Serve with rice cakes, gluten free crackers, gluten free tortilla chips, or gluten free toast.