



Recipe Details

Recipe Name - Cheese Fries

Recipe Steps -

Ingredients

- 4 or 5 pre-cooked Yukon gold potatoes cut into fries (or potato of your choice)
- 1 1/2 cups water (for cheese)
- 1 cup water (for almonds)
- 1/2 cup raw almonds
- 1/2 cup nutritional yeast
- 1/2 lemon, juiced
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp turmeric
- 1 1/2 tsp white miso paste (or any mild-flavored miso)
- 4 Tbs tapioca flour

Instructions

- 1) Place cut potatoes "fries" onto a parchment-lined baking sheet
- 2) Place fries in a preheated 425-degree oven for 20 minutes or until crispy
- 3) Meanwhile, place 1 cup water in a small saucepan, and bring to a boil
- 4) once the water comes to a boil, place 1/2 cup slivered raw almonds into the boiling water, cover, remove from heat, and let sit for 10 minutes
- 5) After 10 minutes, drain the water from the almonds
- 6) Place 1 1/4 cup water in a blender or bullet, along with soaked and drained almonds, nutritional yeast, lemon, paprika, turmeric, garlic powder, onion powder, and miso
- 7) Blend ingredients together well until smooth
- 8) Place 1/4 cup water and 4 Tbs tapioca flour in a small bowl and mix together until smooth
- 9) Pour the cheese mixture into a warm pan, and stir. Add tapioca flour mixture, fold, and stir until smooth and gooey
- 7) Drizzle cheese sauce into the fries
- 8) Enjoy!

