



Vegan Chile Cheese Queso Dip Recipe

Author: Chuck Underwood Prep Time: 20 min Cook Time: 15 min

Total Time: 35 minutes Yield: 6-8 servings 1x Category: Dips

Method: Stovetop or Instant Pot Cuisine: American Diet: Vegan

Description

Get your GAME on with this **Vegan Chile Cheese Queso Dip!** But you better make lots because your buddies won't care that it's vegan and it'll be gone by the first field goal it's so good! It's thick, spicy, super creamy, and ready in minutes.

Ingredients

- 3 Yukon gold potatoes
- 1 carrot
- 1 cup water
- 1/4 c + 2 Tbs nutritional yeast
- 2 Tbs lemon juice
- 1 tsp apple cider vinegar
- 1 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp turmeric
- 1/2 tsp yellow mustard
- 1 bunch green onions
- 3 tsp minced garlic
- 1 tsp chipotles in adobo sauce
- 1/2 tsp cumin
- 4 oz diced green chiles
- 1 (10 oz) can Rotel tomatoes
- 1/4 c. chopped cilantro
- 2 T pickled jalapeno juice (optional)

Instructions

- 1 Cook the potatoes and carrots. If using an IP, add 1 cup of water and set it for 7 min with a 10 min NPR. Otherwise, boil until cooked through.
- 2 Transfer the potatoes, carrots, and cooking water (at least 1/2 cup) to a high-speed blender

and add the nutritional yeast, lemon juice, vinegar, salt, onion & garlic powder, turmeric, and mustard. Blend until smooth.

- 3 Dice the green onions separating the white parts from the green.
- 4 In a saute pan, saute the onions and garlic for 2 min or until softened.
- 5 Add the chipotle and cumin and stir for 30 seconds
- 6 Add the chiles and tomatoes and cook another 2 minutes
- 7 Add the cheese sauce and mix well
- 8 Stir in the cilantro and onion tops and heat till bubbly
- 9 Serve with your favorite chips

Notes

- i Like This Recipe? Your Tips and Donations Are Really Appreciated!

Find it online: <https://www.brandnewvegan.com/recipes/dips-sauces-and-gravy/vegan-chile-cheese-queso-dip>
