



Vegan Chipotle Cream Cheese Stuffed Mini Peppers Recipe

Author: Chuck Underwood Prep Time: 48 hrs Total Time: 0 hours

Yield: About 2 cups Category: Dips Method: Fermented

Cuisine: American Diet: Vegan

Description

I made these insanely good Vegan Chipotle Cream Cheese Stuffed Mini Peppers! The chipotle adds just enough kick to make these little guys POP!

Ingredients

- 2 cups raw cashews
- 1/2 cup water
- 1/3 cup unsweetened plant-based yogurt
- 1/2 tsp. salt
- 2 tsp. minced chipotle peppers in adobo sauce
- 32 oz. bag of mini peppers

Instructions

- 1 Drain and rinse your soaked cashews thoroughly. Place them in a blender along with the yogurt, salt, chipotles, and water.
- 2 Blend for several minutes, stopping to scrape down the sides when needed to get a super smooth puree.
- 3 Transfer the mixture to a clean, preferably glass, air-tight container.
- 4 Make sure to use a container with about an inch of extra space to allow for expansion.
- 5 Allow the cream cheese to ferment by leaving it at room temperature for about 24 hrs.
- 6 After a day you should see a few tiny bubbles. Transfer to your fridge for up to an additional 4 days to allow your 'cheese' to 'ripen'.
- 7 When ready to stuff, slice your mini peppers in half lengthwise, remove any seeds & membranes, and fill with your new favorite vegan cream cheese.

Notes

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

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

chipotle-cream-cheese

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