

# **Raw "Nacho Cheese" Kale Chips**

**"cheese sauce"**

**1/2-3/4 c. raw cashews**

**juice of 1/2 lemon**

**1/4 c. nutritional yeast**

**2 Tbs. white miso paste**

**1 Tbs. Apple Cider vinegar**

**1/4 tsp. chipotle chili pepper flakes or to taste**

**1/2 tsp smoked paprika**

**1 Tbs. Extra virgin Olive oil**

**1/3 c. Water**

**1 bunch curly kale (washed, stem removed and cut into bite sizes)**

**These are approximate, you can increase or decrease the amounts according to your taste buds.**

**Mix all the ingredients in a vitamix or a high-powered blender until very smooth.**

**Pour the "cheese" sauce over the kale and mix it thoroughly with your hands until all the leaves are evenly coated with the sauce. Place them on the dehydrator racks (I used 3 racks for this amount) for about 10 hours at 105 degrees.**