



## Verdant Cashew Cream

By Laura Pole

This is a delicious bright green sauce that can be part of pasta primavera or can simply be tossed with noodles, spooned over a baked potato, stirred into soup, and ladled over poultry or poached eggs.

1 1/2 - 2 cups

**Prep Time:** 5 minutes

**Cook Time:** None

**Storage:** Refrigerate for up to 4 days. Freeze up to 2 months

**Type of Dish:** Sauce & Condiments

### Ingredients

- 1/2 cup raw and unsalted cashews
- 1/2 cup vegetable stock, chicken stock, or white wine, plus more if necessary
- salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 3 cups baby spinach leaves, rinsed and drained

### Instructions

Add the cashews to a blender and pulse until powdery. Add the stock, 1/2 teaspoon of salt, garlic powder, onion powder, and the spinach and blend until smooth.

Add more broth or wine, if necessary, until sauce is a good pourable consistency.

Taste and add more salt if necessary. The sauce should be slightly salty, since it will be absorbed by serving over pasta.

If serving over a hot entrée or side dish, add the sauce to a saucepan, bring to a simmer, and heat slowly, stirring constantly. Be careful not to overheat the sauce or it will lose the bright green color.