

DIRECTIONS:

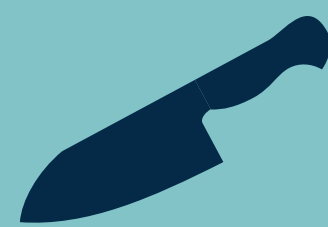
1. Preheat oven to 400F. Toss the squash with the oil, chili powder, cumin, smoked paprika, and a dash of cayenne pepper. Place the squash on a lined baking sheet. Roast for 35-40 minutes, or until the squash is gently caramelized.
2. Let squash roast and make butternut queso. Steam the reserved heaping cup of squash till tender (10-15 minutes). Place the squash, cashews, lemon, water, yeast, chili, turmeric, smoked paprika, salt, and pepper in a food processor and blend until smooth. Taste the queso and adjust salt as needed.
3. Spread tortilla chips onto a big platter. Top with about half of the refried beans, black beans, roasted butternut squash, avocado, salsa, and queso sauce. Pile excess tortilla chips, toppings, and desired queso on top. Top the dish with chopped cilantro and/or any other additions you love.
4. Serve.

INGREDIENTS:

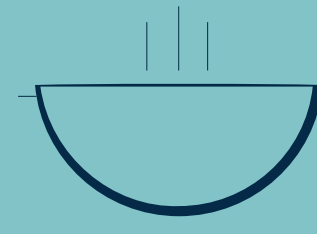
- Tortilla Chips
- 1 heaping cup peeled and cubed butternut squash
- 1/2 cup about 2.5 ounces raw cashews, soaked for at least 2 hours and drained
- 3 tablespoons lemon juice
- 1/2 cup water
- 1/4 cup nutritional yeast
- 2 teaspoons chili powder
- 1/2 teaspoon turmeric
- 1/4 teaspoon smoked paprika
- 1/2 teaspoon salt more to taste
- Black pepper to taste

BLACK BEAN NACHOS WITH BUTTERNUT SQUASH QUESO

Courtesy of The Full Helping



PREPERATION
15 mins



COOKING
45 mins



SERVES
6 persons

