

CASHEW CREAM ROASTED BELL PEPPER DIP

(adapted from several sources)

1½ cups raw cashews

½ cup roasted red peppers (packed in oil, lightly drained)

2 tablespoons extra-virgin olive oil

3 tablespoons lemon juice

1/2 tsp salt (or to taste)

1/4 tsp pepper (or to taste)

water to adjust consistency

1/3 cup minced parsley leaves

Place cashews in bowl and add cold water to cover completely. Let sit at room temperature for 12 to 24 hours. Drain and rinse well. Process soaked cashews, red peppers, oil, lemon juice, salt, and pepper in food processor until smooth, about 2 minutes, scraping down sides of bowl as needed. Add water if too thick.

Transfer cashew mixture to bowl, stir in parsley, and adjust seasoning. Cover with plastic wrap and refrigerate. Bring to room temperature 30 minutes before serving.