

Creamy Garlic Herb Cashew Cheese

2 Cloves	Garlic, peeled
1 Cup	Raw cashews, soaked, drained, and rinsed
1 Lemon	Juiced
5	Fresh basil leaves
1 Tsp	Fresh chopped rosemary
1 Tsp	Fresh chopped thyme
¼ Tsp	Sea salt
	Freshly ground black pepper, to taste
¼ Tsp	Red pepper chili flakes
1-2 Tbsp	Filtered water
	Chopped fresh chives, to garnish

In a food processor, combine garlic, cashews, lemon juice, herbs, salt, pepper, and chili flakes. Process until smooth. Add small amounts of water to smooth out texture to desired consistency. Garnish with chopped chives.

Serve on favorite crackers or with raw veggies.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Megan McCarthy