



# CASHEW CARROT TURMERIC SAUCE

- ½ Maui Sweet Onion
- 1 Garlic Clove
- 1 Large Carrot
- 1 tsp Dr. Turmeric Premium Red Turmeric Powder
- ¼ tsp Kosher Salt
- ½ tsp Sambal Oelek (Spicy Chili Paste)
- ¼-½ cup Vegetable Broth
- ½ cup Cashews

Dice vegetables and sautee in olive oil over medium heat for 5 minutes. Season with salt, turmeric, and chili sauce to taste. Add vegetable broth (or water) and sautee for another couple minutes to soften ingredients.

Put everything in a high powered blender, add cashews and blend on high until creamy.

