

Chipotle Cauliflower Nachos

Prep time

10 mins

Cook time

8 mins

Total time

18 mins

These nachos are topped with an oozy, smoky chipotle cauliflower "queso" that's totally vegan! Many toppings would be fair game here, but the sweetness of Pineapple Salsa against the smoky queso is absolutely delicious.

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Recipe type: Appetizer, main dish

Serves: 4 to 6

Ingredients

Chipotle Cauliflower "Cheese" Sauce:

- 1 cup chopped cauliflower
- 1 cup peeled and cubed Yukon gold potato
- ¼ cup raw cashews
- 3 tablespoons water, more as needed
- 2 tablespoons apple cider vinegar
- 2 tablespoons olive oil
- 1 chipotle pepper from a can of chipotles in adobo*
- 1 garlic clove
- ½ teaspoon onion powder
- ½ teaspoon sea salt

For the nachos:

- Tortilla chips
- ½ cup diced cherry tomatoes
- ⅓ cup cooked black beans, drained and rinsed
- ½ cup [Pineapple Salsa](#)
- ¼ cup diced red onion
- ¼ cup chopped cilantro

Instructions

1. Make the sauce: Place the cauliflower and potatoes in a medium saucepan and cover with cold water by about 1-inch. Add a pinch of salt. Bring to a boil, then reduce the heat to a simmer and cook uncovered until fork-tender, 8 to 10 minutes.
2. Drain, let cool slightly, then place in a high-speed blender with the cashews, water, apple cider vinegar, olive oil, chipotle pepper, garlic, onion powder, and salt. Blend until smooth.
3. Spread the chips onto a platter, drizzle with the chipotle cauliflower sauce, and top with the cherry tomatoes, black beans, scoops of pineapple salsa, red onion, and the cilantro. Serve and enjoy!

Notes

*This sauce is mildly spicy. If you want a spicier sauce, add an extra chipotle pepper or a scoop of some of the adobo sauce, to taste.

Recipe by Love and Lemons at <https://www.loveandlemons.com/chipotle-cauliflower-nachos/>

