

Lunch

VEGAN ROTEL NACHOS

COOK TIME

30 Minutes

SERVES

Six

SUITABLE FOR

Vegan Lifestyle

INGREDIENTS

Mushrooms

- 8 oz white mushrooms, sliced (or Lion's Mane or Oyster mushrooms)
- 1 green bell pepper, diced
- 1 red onion, diced
- 2 tbsp avocado oil or grapeseed oil
- 2 packs Siete taco seasoning (1 mild, 1 spicy)

Cheese Base:

- 8 oz Forager Organic Dairy-Free Sour Cream
- 8 oz Miyoko's Vegan Cream Cheese
- 1 bag Miyoko's Vegan Shredded Cheddar-Style Cheese
- 1 cup Califia Farms Organic Coconut Milk
- ½ cup vegetable broth
- 1 (10 oz) can organic no-salt-added diced tomatoes with green chiles
- 2 tbsp date syrup

Creamy Vegan Ranch:

- ¾ cup water
- 1 cup steamed cauliflower florets or ¾ cup raw cashews (soaked 4–6 hours or boiled 10 mins)
- ¼ cup grapeseed oil
- 2 cloves garlic
- 1 tbsp lemon juice
- 1 small shallot, roughly chopped
- 1 tsp sea salt (adjust to taste)
- 1 tsp mustard powder
- ½ tsp granulated garlic
- ½ tsp granulated onion
- ¼ tsp black pepper
- 1 tbsp chopped fresh parsley (or 1 tsp dried)
- 1 tbsp chopped fresh dill (or 1 tsp dried)
- 1 tbsp chopped fresh chives (or 1 tsp dried)
- 1 tbsp dried cilantro

To Serve:

- 1 bag tortilla chips
- Creamy vegan ranch (for drizzle)
- cilantro (for garnish)



METHOD

Make the Mushrooms

- In a large saucepan, heat 2 tbsp oil over medium heat.
- Sauté diced onion and green bell pepper for 3–4 minutes until soft.
- Add mushrooms and cook for 5–7 minutes until tender and slightly browned.
- Add one packet of taco seasoning and stir to coat evenly. Cook for 2–3 more minutes. Set aside.

Make the Nacho Cheese Sauce

- In the same saucepan over low-medium heat, combine Miyoko's cream cheese, Forager sour cream, coconut milk, and vegetable broth.
- Stir until smooth and heated through.
- Add Miyoko's shredded cheese and stir until melted and creamy.
- Add the remaining taco seasoning packet.
- Mix in diced tomatoes with green chiles and agave. Simmer for 5–7 minutes, stirring occasionally.

Make the Vegan Ranch Dressing

- If using cashews, soak for 4–6 hours or boil for 10 minutes until soft.
- If using cauliflower, steam florets until fork-tender (about 7–10 minutes).
- Add water, cauliflower or cashews, grapeseed oil, garlic, lemon juice, shallot, sea salt, mustard powder, granulated garlic, granulated onion, and black pepper to a high-speed blender.
- Blend until smooth and creamy.
- Add parsley, dill, chives, and dried cilantro to the blender. Pulse or blend on low until herbs are just combined—don't over-blend.
- Chill in the fridge for at least 15 to 20 minutes before serving to let the flavors develop.

Assemble & Garnish

- Arrange tortilla chips on a platter.
- Pour warm nacho cheese sauce over chips.
- Top with the taco mushroom crumble.
- Finish with a drizzle of Creamy Vegan Ranch and a sprinkle of dried cilantro.

