

Cheesy Peanut Sauce

Ingredients:

- 1 cup old-fashioned peanut butter
- 1½ cups water (add more if a runnier consistency is desired)
- 1 tbsp. nutritional yeast
- 1 tbsp. onion powder
- ½ tbsp. garlic powder
- 1 tbsp. dried oregano
- 1 tbsp. dried basil
- ½ tbsp. dried marjoram
- ½ tbsp. dried rosemary
- ½ tbsp. dried thyme
- Salt to taste (I use about 2 teaspoons)

Optional Ingredients:

- ½ of a large roasted red bell pepper
- 1 tbsp. paprika
- 1-2 tsp. lemon juice
- 1 tsp. coconut aminos
- More water

Instructions:

1. Put all the ingredients into a blender and blend until smooth and creamy.
2. If the optional ingredients are included make sure to add a little more water.

Tip: This sauce is especially delicious over baked sweet or regular potatoes.