



# Spinach and Caper Sauce

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*Recipe Source: The Homemade Vegan Pantry*

*Yield: 4 cups (6 servings)*

## **Ingredients:**

½ cup raw cashews  
½-1 cup warm water  
½ cup raw walnuts  
4 cloves garlic, peeled  
¼ cup capers  
1 cup loosely packed fresh cilantro  
1 cup loosely packed fresh basil leaves  
4-5 big handfuls fresh spinach, washed well and patted dry

## **Steps:**

- Place the cashews and water in a high-powered blender (see tip below) and process until very creamy and smooth. Remove about ½ cup of the cashew cream and set aside.
- To the remaining cashew cream in the blender, add the walnuts, garlic, capers, cilantro, and basil. Pulse briefly to chop.
- Add the spinach a handful at a time and pulse until it is incorporated. If the sauce is very thick, you can add the remaining cashew cream or warm water, just a Tablespoon at a time. It should have a thick but pourable consistency.
- Sauce is best eaten fresh. You can keep leftovers in a covered container in the refrigerator for a day or two. The sauce will change color slightly because of the fresh basil.

*Tips from the Test Kitchen: If you don't have a food processor or high quality blender, you will want to soak the cashews in the water overnight before proceeding to the next steps. This is a perfect sauce for putting over hot pasta or spaghetti squash, on homemade pizza crust, drizzled over roasted or grilled vegetables, or as a sauce for grilled chicken and salmon.*

**Nutritional Facts (per serving):** Calories: 130, Carbohydrates: 7 grams, Protein: 4 grams, Total Fat: 11 grams, Saturated Fat: 2 grams, Cholesterol: 0 mg, Sodium: 154 mg, Fiber: 2 grams, Total Sugars: 1 gram.