

No Yolking™ Sour Cream



This dairy-free sour cream, made with No Yolking™ egg white protein powder and cashews, is a great alternative. Rich in protein and full of flavour this sour cream is a great with all your favourites such as nachos or on top of our favourite No Yolking™ Wheat-Free Zucchini Pancakes.

INGREDIENTS

1 cup raw cashews, soaked overnight
¼ cup + 2 Tbsp fresh lemon juice
¼ tsp sea salt
1 tsp nutritional yeast
1 tbsp No Yolking™ egg white protein powder
½ cup water

INSTRUCTIONS

Place all ingredients into your blender
Blend on high for 5 minutes, scraping down the sides as needed, until very smooth and creamy.
Transfer to a mason jar or other airtight container.
Stores in your fridge for 1-2 weeks.