

Ultimate Beans on Toast w/ Vegan Chilli Chive Cheese



Ingredients

For the Chilli Chive Cheese:

- 1 cup raw cashews, soaked overnight and drained
- 2 tablespoons nutritional yeast
- 1 tablespoon lemon juice
- 1 tablespoon fresh chives, finely chopped
- 1/2 teaspoon chili flakes (adjust to taste)
- Salt and pepper to taste
- Water (as needed for desired consistency)

For the Beans on Toast:

- Olive oil
- 1/2 brown onion, diced
- 2 garlic cloves, minced
- 1 tsp thyme dried
- 2 tbsp white wine vinegar
- 1 can butter beans, drained and rinsed
- Turkish bread, cut lengthways
- Handful of cherry tomatoes
- Salt
- Rocket

Method

- For the Chilli Chive Cheese:
 - In a blender or food processor, combine soaked cashews, nutritional yeast, lemon juice, chives, chili flakes, salt, and pepper.
 - Blend the mixture, gradually adding water as needed, until you achieve a smooth and creamy consistency. Adjust the seasonings to taste. Set the cheese aside.
- For the Beans on Toast:
 - Preheat the oven to 200C
 - In a frypan with oil, add onion and garlic and allow to sauté.
 - Add thyme and white wine vinegar and cook until fragrant. Add butter beans and cook for a further 5 minutes
 - Place turkish bread on an oven tray with cherry tomatoes and drizzle olive oil and salt over the top. Place in oven for about 15 minutes or until bread is lightly toasted
 - Spread cheese over bread and then layer with rocket, tomatoes and bean mixture

