

Vegan Swiss Cheese Fondue

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/sagu-brazilian-grape-tapioca-recipe>

Ingredients:

- 1 cup raw cashews
- 1/2 cup russet potato diced
- 1 garlic clove
- 2 tablespoons white miso paste
- 1 tablespoon Dijon mustard
- 1 tablespoon lemon juice
- 2 teaspoons tapioca starch
- 1/2 teaspoon white pepper
- 1 cup unsweetened non-dairy milk unflavored and, divided
- 1 cup dry white wine
- salt to taste
- bread cubes
- apple slices
- veggies Lightly steamed
- grapes

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 38 grams
3. Fat: 32 grams
4. Fiber: 5 grams
5. Protein: 11 grams
6. SaturatedFat: 16 grams
7. Sodium: 620 milligrams
8. Sugar: 11 grams

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