



## Vegan Caesar Dressing

*Uncategorized*

**source** lake Austin Spa Resort

### **INGREDIENTS**

- 1/2** cup cashews, soaked in water for several hours
- 2 1/2** tablespoons of lemon juice
- 1** tablespoons Dijon mustard
- 2 1/2** garlic cloves, peeled
- 1** tablespoons nutritional yeast
- 1** tablespoons liquid aminos
- 2** tablespoons olive oil
- 1/4** cup water

### **DIRECTIONS**

- 1) Drain and rinse the cashews and place in a high speed blender.
- 2) Add the remaining ingredients and process until smooth.
- 3) Adjust seasoning and water until you've reached your desired consistency and taste.
- 4) The dressing will get thicker the longer it's in the refrigerator.
- 5) Thin out with water or a plant based milk.