

## Vegan Cesar Salad Dressing (Dairy Free)

3/4 cup raw cashews, soaked in water overnight  
1 garlic clove, minced (or 2 if you prefer more)  
1/4 cup olive oil  
1 tsp dijon mustard  
Juice from 1/2 lemon  
1/2 to 1 tsp salt  
Pepper to taste

Mix all ingredients until smooth in a blender or food processor.

Add 1Tbsp of water or olive oil at a time if needed to reach desired consistency.

Use immediately or store in a glass jar in the refrigerator for up to 5 days.



[www.reneepurdy.com](http://www.reneepurdy.com)  
[doctor@reneepurdy.com](mailto:doctor@reneepurdy.com)