

GREEN GODDESS DRESSING

Makes: 6, 2 tablespoon servings

Recipe adapted from: Forks Over Knives

ingredients

- ⅓ cup raw, unsalted cashews (*soaked*)
- ⅓ cup fresh lemon juice (~ 1 ½ lemons)
- ¾ cup fresh basil (~ 1 ounce)
- ½ tablespoon tahini
- 1 tablespoon pure maple syrup
- 1 teaspoon Dijon mustard
- 2 cloves garlic
- ½ teaspoon salt



directions

Begin by soaking the ⅓ cup raw cashews in warm water for at least 10 minutes.

Once soaked, drain the water the cashews were soaked in. To a food processor, add the soaked cashews, lemon juice, fresh basil, tahini, maple syrup, mustard, and garlic. Add salt to taste.

Depending your flavor, you can also add more tahini for a richer flavor. Or, if you would like a thinner consistency, add water or unsweetened non-dairy milk ½ to 1 tablespoon at a time until reaching desired consistency.

Drizzle over an abundance of greens or use as a sauce your favorite dish. Enjoy!

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