

# Vegan Caesar Salad Dressing



TOTAL TIME

10 mins

COURSE  
SaucesSERVINGS  
4 servingsCALORIES  
213 kcal

## EQUIPMENT

- blender

## INGREDIENTS

- 4 cloves garlic
- ½ cup tahini stirred well
- ¼ cup fresh lemon juice
- 3 Tbsp nutritional yeast
- 2 Tbsp red wine vinegar or caper brine
- 1 Tbsp extra virgin olive oil
- 2 tsp Dijon mustard
- 2 tsp soy sauce or vegan Worcestershire sauce
- 1 tsp agave or maple syrup
- ½ tsp kosher salt + more to taste
- ¼ tsp freshly ground black pepper + more to taste
- ¼ cup warm water divided, + more as needed

## INSTRUCTIONS

1. In a blender, add the garlic, tahini, lemon juice, nutritional yeast, vinegar or brine, olive oil, mustard, soy sauce or Worcestershire, agave or maple syrup, salt, black pepper, and 2 tablespoons warm water.

2. Secure the lid on and blend on medium-high speed until very smooth, about 2 minutes. Drizzle in the remaining 2 tablespoons warm water while blending, adding up to 2 additional tablespoons as needed to reach the desired consistency.
3. For dressing a salad, it should be thin enough that it easily drips off a spoon. For a dip or spread, it should be thick like sour cream.

## NUTRITION

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### Nutrition Facts

Vegan Caesar Salad Dressing

**Amount Per Serving**

<b>Calories</b>	213	Calories from Fat	149
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		<b>% Daily Value*</b>	
<b>Fat</b>	16.5g	<b>25%</b>	
<b>Carbohydrates</b>	11.7g	<b>4%</b>	
<b>Protein</b>	7.7g	<b>15%</b>	

\* Percent Daily Values are based on a 2000 calorie diet.

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KEYWORD  
gluten free

Tried this recipe?

Let us know how it was!