



VEGAN CAESAR SALAD DRESSING

SERVES: 10 (2 Tbsp. each) **Prep Time: 10 min.** **Cooking Time: None**

CONTAINER EQUIVALENTS (per serving): 1

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¼ cup + 2 Tbsp.	water
3 Tbsp.	fresh lemon juice
¼ tsp.	xanthan gum
2 Tbsp.	Worcestershire sauce, vegan, gluten-free
2 tsp.	nutritional yeast
½ tsp.	kombu powder (optional)
½ tsp.	garlic powder
½ tsp.	onion powder
½ tsp.	coconut sugar
½ tsp.	smoked sea salt (or Himalayan salt)
¼ tsp.	ground black pepper
½ cup	extra-virgin olive oil

1. Place water, lemon juice, and xanthan gum in blender; cover. Pulse to combine.
2. Add Worcestershire sauce, yeast, kombu powder (if desired), garlic powder, onion powder, sugar, salt, and pepper; cover. Blend until smooth.
3. With blender running, remove center plug from blender lid. Slowly add oil in a thin, continuous stream, until blended, scraping sides as needed.

RECIPE NOTE:

To make kombu powder: Toast kombu in a toaster (or 450° F oven for 3 minutes, or until golden brown), then blend in food processor, blender, or spice grinder into a fine powder.

NUTRITIONAL INFORMATION (per serving): **Calories: 104** **Total Fat: 11 g** **Saturated Fat: 1 g** **Cholesterol: 0 mg** **Sodium: 153 mg** **Carbohydrates: 2 g** **Fiber: 0 g** **Sugars: 0 g** **Protein: 0 g**

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.