



# Caesar Dressing



A typical Caesar dressing calls for anchovies, which impart a unique fish flavor. I use seaweed, which works for the anchovy replacement. Or, if you don't like seaweed, leave it out and sub parsley or chives.

## INGREDIENTS

- |  |                                     |
|--|-------------------------------------|
| 2 tablespoons raw cashews              | 2 teaspoons lemon juice             |
| 4 ounces extra-firm tofu               | 2 teaspoons Dijon mustard           |
| ¼-½ nori sheet, torn into small pieces | 2 teaspoons pure maple syrup        |
| ½ cup water                            | 1 teaspoon nutritional yeast flakes |
| 2 tablespoons apple cider vinegar      | 1 teaspoon garlic powder            |
| 1 tablespoon low-sodium tamari sauce   |                                     |

## DIRECTIONS

1. Place all the ingredients in a high-powered blender and process until smooth.

### TIP

store in airtight container in refrigerator for up to a week

DRESSINGS + SAUCES



PREP



COOK



YIELDS

plantpure

[www.plantpurenation.com](http://www.plantpurenation.com)