

# Cashew Lemon Caper Dressing

*Swick*

Makes 1 1/2 cups | Active Time: 15 minutes | Total Time: 30 minutes

## Step 1: Making the Dressing

- 1 cup raw cashews. soaked and drained
- zest and juice from 2 lemons (depending on the size of lemons)
- 1 clove garlic
- 1 tsp onion granules
- 3 tbsp nutritional yeast
- 1/2 to 1 cup cup non-dairy milk\*
- 3 tbps fresh chives, minced
- 2 tbps capers, chopped
- sea salt, to taste
- freshly ground black pepper, to taste

To make the dressing, add everything, except the chives and capers, to a blender and blend until smooth.

\*Note: Half non-dairy milk and half water can also be used, if desired. Also note that the amount of liquid added will depend on how thick you want the final consistency to be.

Lastly, add the capers and chives and taste for seasoning.

Refrigerate until ready to use. This dressing will keep for a day or two in the refrigerator. If storing any longer than a few hours, it's best to add the chives just before using the dressing — to maintain their freshness and color.