

Tahini Garlic Dressing

This dressing goes really well with romaine lettuce, cucumbers, green onions and tomatoes.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Olive oil	0.75 cup
Water	0.5 cup
Red wine vinegar	0.3 cup
Tahini (sesame butter)	0.25 cup
Dijon mustard	1.5 tablespoon
Garlic, fresh	3 clove
Red pepper (cayenne), ground	0.25 teaspoon

Instructions

If you use raw tahini then the salad will be raw.

1. Combine all ingredients in a blender. Start with a dash of cayenne and season to taste. Blend until smooth. Add more vinegar if needed.

Can be stored for up to 2 weeks in the fridge.