

Tomato Basil Dressing

Adapted from "The Raw Food Revolution Diet" by Cheri Soria et al.

Categories

Gluten-free

Yields: 8 servings

Preparation time: 8 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Tomato raw (includes cherry, grape, roma)	2.5 medium - 2 3/5" diameter
Basil, fresh	3 tablespoon
Lemon juice, fresh	2 tablespoon
Olive oil	1 tablespoon
Tomatoes (sun-dried)	2 piece
Garlic, fresh	1 clove
Salt, sea salt	0.5 teaspoon
Italian seasoning	0.25 teaspoon
Mustard powder	0.125 teaspoon
Black pepper, ground	0.25 teaspoon

Instructions

Use ripe tomatoes and about 2 - 4 pieces of oil free sundried tomatoes soaked for about 20 minutes.

1. Combine all ingredients in a blender and process until smooth.
2. Store in glass jar with lid, in refrigerator, for up to 4 days.