

Vegan Caesar Dressing

An easy Caesar dressing that tastes just like the real thing (or at least the taste many of us knew of Caesar salad before going vegan).

Categories

Gluten-free

Yields: 8 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Water	1.25 cup
Olive oil	0.5 cup
Cashews, raw	1 cup
Garlic, fresh	5 clove
Dijon mustard	1 teaspoon
Black pepper, ground	1 dash
Cayenne	0.25 teaspoon
Salt, sea salt	1 dash

Instructions

Preparation

1. Soak one cup raw cashews for at least 4 hours or overnight. Drain and rinse before adding to blender.
2. Add all ingredients to blender and blend until smooth. Olive oil can be decreased but you may need to add a bit more water.
3. Store in glass container in the fridge for up to one week. Serving size varies depending on how much dressing you like on your salad. Serving sizes on VF are always a calculate estimate.