

Cashew-Caper Caesar Dressing

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

- 1 1/4 cup soaked cashews (1 cup unsoaked cashews)
- 1 to 1 1/4 cup water
- 1/4 cup fresh lemon juice
- 1 sm glove garlic, optional
- 1 tsp garlic granules
- 1 tsp onion granules
- 1/4 cup nutritional yeast
- 1/4 cup + 2 tbsp Plant-Based Parmesan
- 5 tbsp capers, divided
- 1/2 to 1 tsp sea salt, or to taste
- 1/2 freshly ground black pepper, or to taste

To start, first, soak the cashews, if you have not already. While soaking the cashews is not totally critical, it does give the base of the dressing a nice smooth consistency if they have been soaked beforehand.

As for the raw garlic, sometimes we add it, sometimes we don't. Try it for yourself to see what you prefer or if you even notice a difference.

This is the Plant-Based Parmesan that we use, we ALWAYS have some in our refrigerator and freezer.

To make the dressing, add the cashews, water (start with 1 cup water), lemon juice, fresh garlic, and garlic and onion powder to a high-speed blender and blend until smooth — start slow at first and then increase the speed.

Next, add the nutritional yeast, the 1/4 cup of parmesan and pulse to combine. Next, add the seasoning, pulse, and taste for seasoning.

At this point, add 3 tablespoons of the capers and pulse once or twice to break them up a bit.

Lastly, add the last 2 tablespoons of parmesan and capers but do not blend them into the dressing using the blender, simply stir them in with a spoon. This will give the dressing another added layer of flavor and texture.