

# Tahini Dressing

*Swick*

Makes 2 1/2 cups | Active Time: 5 minutes | Total Time: 5 minutes

## Step 1: Making the Dressing

- 3/4 cup tahini, raw or roasted
- 1 1/4 cup water
- 3 cloves garlic
- 3 tbsp fresh lemon juice
- 1 tbsp toasted sesame seed oil
- 2 1/2 Tbsp tamari
- 2 tbsp nutritional yeast

To make the dressing, place everything into a high-speed blender and blend until smooth.

This dressing is great on salads, greens, grains or even potatoes.

The dressing will keep for about a week, if refrigerated.