

Dijon, Lemon & Tahini Dressing

Swick

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

Step 1: Making the Dressing

- 3 tbsp minced shallots or onion
- 3 tbsp Dijon mustard
- 2 tbsp tahini paste
- 4 tbsp lemon juice (approx. 1 lemon)
- 2 tbsp nutritional yeast
- 1/2 tsp garlic granules
- 1/2 tsp onion granules
- sea salt, to taste*
- freshly ground black pepper, to taste
- 1/4 cup to 1/2 cup water

To make the dressing, add all of the ingredients, along with a 1/4 cup of water, into small jar. Place a tightly fitting lid onto the jar and shake vigorously.

Alternatively, the dressing can be made in a high-speed blender.

Note: Depending on the saltiness of the Dijon mustard you may not need to add much salt, if any.

Next, remove the lid from the jar and check the consistency. If the dressing is too thick, for it's intended purpose, then add a bit more water and shake again.

Lastly, taste for seasoning. This dressing will keep for a few days in the refrigerator. If the dressing seems too thick at any point, add a touch more water.