

Lemony-Lemon Chive Dressing

Swick

Makes 1.5 to 2 cups s | Active Time: 15 minutes | Total Time: 30 minutes

Step 1: Making the Dressing

- 1 cup raw cashews, soaked and drained
- 1 to 2 tbsp lemon zest
- 3 tbsp fresh lemon juice
- 1 clove garlic
- 1 tsp onion granules
- 3 tbsp nutritional yeast
- 1/2 to 1 cup cup non-dairy milk*
- 3 tbsp fresh chives, minced
- 2 tbsp capers, chopped
- sea salt, to taste
- freshly ground black pepper, to taste

To make the dressing, add everything, except the chives and capers, to a blender and blend until smooth. Note: For the lemon zest, you may want to add 1 tablespoon to start and if desired, taste the dressing at the end and add more then.

*Note: Half non-dairy milk and half water can also be used, if desired. Also, note that the amount of liquid added will depend on how thick you want the final consistency to be.

Lastly, add the capers and chives and taste for seasoning.

Refrigerate until ready to use. This dressing will keep for a day or two in the refrigerator. If storing any longer then a few hours, it's best to add the chives just before using the dressing — to maintain their freshness and color.