



Cheese Lovers Rejoice: Provocative Cheese Free, Oil-Free Vegan Salad Dressing

Get ready to tantalize your taste buds with this creamy, dreamy, and irresistibly delicious cheese-free salad dressing! Perfect for cheese lovers craving bold flavor without the cheese, oil, or fat, this vegan dressing is a true game-changer. From the moment it hits your tongue, you'll savor the tangy kick of Dijon and the rich, savory depth that rivals any classic cheesy dressing. Drizzle it over greens, dip your favorite veggies, or use it to add a burst of flavor to any dish. Indulgence just got a healthy upgrade—prepare to fall head over heels!

Ingredients

- 1 shallot, organic
- 1 garlic clove, organic
- ½ cup ground almonds (almond flour), organic
- 1 lemon, organic, juiced
- 2 TB date syrup, organic
- ¼ cup Braggs Amino + water to equal 1/3 cup total
- 2 tsp Dijon mustard
- ¼ cup Nutritional Yeast
- 1 tsp onion powder, organic
- ½ tsp crushed thyme, organic
- ¼ tsp pepper

Instructions

Place all ingredients in a high speed blender. If dressing is too thick for your liking, add water a little at a time till it gets to your desired consistency.

Toss with your favorite greens and serve.