



Easy Everyday Pomegranate Dijon Dressing

This easy everyday pomegranate Dijon dressing is bright, tangy, creamy, and slightly sweet and savory at the same time. It has that bold Dijon bite, a rich texture, and enough depth to make greens, veggies, and crunchy toppings taste more pulled together.

It's oil-free, but still has body and richness. No sad watery dressing situation here. It clings to the salad beautifully, gives every bite flavor, and turns an everyday bowl of greens into something that feels more intentional without making dinner complicated.

It is quick, flavorful, and easy enough for regular weekday salads but tasty enough to use when you want the salad to feel like more than an obligation.

Ingredients

- 1/4 cup lemon juice
- 3 tablespoons apple cider vinegar
- 2 tablespoons Dijon mustard
- 1 tablespoon tahini
- 1 tablespoon miso
- 3 tablespoons pomegranate date syrup
- 1/4 cup nutritional yeast
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Sea salt, to taste

Instructions

Add all ingredients to a small bowl.

Whisk well until smooth, creamy, and fully blended.

Taste and adjust sea salt if needed.

Pour over salad, toss well, and enjoy.

Bon Appetit!