

Lemon Tahini Dressing

Makes enough for about 4 servings of salad

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A quick dressing that whips up in no time and also lasts really well in the fridge. It's very bright and lemony and the creamy texture adds a nice weight to your salad.

INGREDIENTS

- 1/4 cup tahini
- juice and zest of 1 lemon (organic lemon)
- 1/2 t ground mustard
- 1/4 t garlic powder
- 1/4 t sea salt
- 1 T nutritional yeast
- 2-3 T filtered water
- black pepper

DIRECTIONS

1. Juice and zest 1 large lemon. Ideally, the lemon should be organic since you are eating the skin.
2. Combine all of the ingredients except for the water and whisk to combine.
3. Gradually whisk in the water until the desired consistency is achieved.

NOTE: store leftovers in the fridge for up to 4 or 5 days.