

Vegan Caesar Dressing

Servings: 1

Ingredients:

- Juice of 1/2 lemon
2 tbsp Trader Joe's Eggplant Hummus (I highly recommend trying to find this hummus, I don't know what it is but it just adds the perfect flavor for this. A garlic hummus could work as well, but not as well!)
- 2 tsp tahini
- 1 tsp almond butter (try to use one that is a little more chunky)
- 1 tbsp garlic powder
- water as needed
- 1/2 tbsp bread crumbs

Directions:

1. Squeeze half of a lemon into a small bowl.
2. Add the remainder of the ingredients except water.
3. Mix with whisk or fork. If it seems too thick add water 1 tbs at a time until it's the consistency of Caesar dressing.
4. Add the bread crumbs last. Not before you add the water though or it will ruin the texture. The bread crumbs give a little more of a Parmesan texture.
5. That's it! Add to any salad, I don't discriminate on what type of salad this goes on.