

Creamy Zucchini Dressing

Makes about 1 cup

1 large Zucchini, roughly chopped
¼ cup Tahini
2 TBL Extra Virgin Olive Oil
1 Lemon, juiced
1 Garlic clove
½ bunch fresh Dill, roughly chopped
Sea Salt and Black Pepper to Taste

Combine: Place all ingredients in a high-speed blender and blend until smooth. Add a few TBL of water, if the dressing is too thick. Store in an airtight container in the refrigerator.

Asian Sweet and Spicy Dressing

Makes about 1 cup

1 Orange, juiced
1 Lemon, juiced
3 TBL Tahini
½ cup Raw Cashews, soaked for 1 hour (optional)
1 TBL Coconut Aminos (optional)
¼ cup Raw Sesame Oil
3 TBL Raw Honey
1 pinch Cayenne
Salt to taste

Blend all ingredients together.

Sundried Tomato Dressing

1 cup Sundried Tomatoes, soaked
½ Red Bell Pepper
2 Dates, pitted
¼ cup Raw Cashews, soaked (optional)
1/3 cup Raw Macadamia Nuts (optional)
1 stalk Celery, chopped
2 Garlic cloves
1 Lime, juiced

Blend all ingredients together.