

Food Babe's Tahini Dressing

Prep time
5 mins

Total time
5 mins

Serves: 10 - 12

Ingredients

- Juice of one large lemon
- 1 garlic clove minced
- ½ cup water
- ½ cup raw tahini
- 1 tsp maple syrup or honey
- 1 tbsp and 1 tsp apple cider vinegar
- 1 and ½ tsp tamari soy sauce
- 1 tsp coriander powder
- 1 tsp cumin
- 2 tbsp hempseed oil or olive oil
- ¼ tsp sea salt
- 1 tbsp raw sesame seeds

Instructions

1. Combine lemon juice, garlic and water into a blender and puree for 15 - 30 seconds
2. Add all remaining ingredients and puree again until smooth

Notes

Stays fresh in the fridge for one week. ***Please buy all organic ingredients if possible***

Recipe by Food Babe at <https://foodbabe.com/2011/11/17/tahini-dressing-salad-perfection/>

