

Caesar Dressing

Prep Time: 5 minutes (add 10 minutes to make totally oil free Hummus)

Cook Time: No cooking

Serves: 8 (1 Tablespoon servings)

Ingredients

- 1/4 cup plain hummus (Oil Free hummus recipe in Appetizer)
- 1 teaspoon spicy mustard
- 1/2 teaspoon lemon zest
- 2-3 Tablespoons lemon juice, to taste
- 2 teaspoon capers
- 4-5 cloves garlic, minced
- 1 healthy pinch each sea salt + pepper
- 1-2 Tablespoons olive oil
- 1-2 teaspoons maple syrup

Preparation

Step 1

To a small mixing bowl, add hummus, spicy mustard, lemon zest + juice, minced capers +brining juice, and minced garlic, and whisk thoroughly to combine. Olive oil is optional, but will add a bit more creaminess.

Step 2

Add a little hot water to thin until pourable and whisk until creamy and smooth.

Taste and adjust flavor as needed, add more salt and pepper, lemon juice, or minced garlic if desired!

Maple syrup will help offset how salty and briney this dressing is.

Step 3

Use immediately or store in the refrigerator up to 5 - 7 days

Step 4

This dressing is delicious on kale, romaine, and arugula. It would also be great on roasted vegetables, especially Brussels sprouts and potatoes.

Top with a little for the ultimate Caesar salad experience