

Food Babe's Tahini Dressing



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	0 mins	5 mins	10

<https://foodbabe.com/tahini-dressing-salad-perfection>

Ingredients:

- 1 whole lemon, juiced
- 1 teaspoon garlic clove
- ½ cup filtered water
- ½ cup raw tahini
- 1 teaspoon maple syrup - grade B
- 4 teaspoons apple cider vinegar
- 1 ½ tablespoons tamari soy sauce
- 1 teaspoon coriander powder
- 1 teaspoon ground cumin
- 2 tablespoons hempseed oil
- ¼ teaspoon sea salt
- 1 tablespoon 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.