



Tofu Ranch Dressing

INGREDIENTS

- 1 pkg silken tofu (16 oz)
- 2 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1/2 lemon
- Sea salt, to taste
- Black pepper, to taste
- 1 tbsp fresh dill
- 1 tbsp fresh parsley
- 1 tbsp fresh chives
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1 tbsp nutritional yeast
- 1/2 to 3/4 cup unsweetened plant milk,
such as soy milk.

METHOD

- 1** First, drain the silken tofu. Mince the fresh dill, fresh parsley, and fresh chives. Juice the lemon.
- 2** Add the silken tofu, Dijon mustard, Worcestershire sauce, lemon juice, sea salt, freshly ground black pepper, fresh dill, fresh parsley, fresh chives, garlic powder, onion powder, nutritional yeast, and 1/2 cup unsweetened plant milk to a high-speed blender. Blend until completely smooth.
- 3** Add more unsweetened plant milk as needed until the dressing is thick but still pourable. Taste and adjust seasoning if needed.

TIPS & ADDITIONAL INFORMATION

Nutritional yeast is a flaky, savory seasoning with a mild cheesy flavor. You can find it in most grocery stores, usually in the baking or health food section.