



Caesar Dressing



Prep Time: 5 mins Serves: 6

Ingredients:

- 1/4 cup plain hummus (store-bought or DIY)
- 1 tsp spicy mustard
- 1/2 tsp lemon zest
- 2-3 Tbsp lemon juice, to taste
- 2 tsp capers (finely minced/smashed, plus 3 tsp brining juice)
- 4-5 cloves garlic, minced
- 1 pinch salt
- 1 pinch pepper (more to taste)
- 1-2 Tbsp olive oil (optional)
- 1-2 tsp honey (optional)

Instructions:

1. In a small mixing bowl, add hummus, spicy mustard, lemon zest + juice, minced capers + brining juice, honey, and minced garlic. Whisk thoroughly to combine. Olive oil is optional, but will add a bit more creaminess.
2. Add a little hot water to thin until pourable and whisk until creamy and smooth. Taste and adjust flavor as needed, adding more salt and pepper, lemon juice, or minced garlic if desired!
3. Use immediately, or store in the refrigerator up to 5-7 days.

Serve with leafy greens, whole grain croutons, and grated cheese!