Caesar Salad and Dressing
(oil free and vegan)

DRESSING:
¾ cup raw cashews (soaked in boiling water for 10 minutes and drained)
Juice from one lemon
3 small garlic cloves
1 tablespoon dijon mustard
1 teaspoon capers
1 teaspoon caper juice
Black pepper and salt to taste
Unsweetened soy or almond milk to thin

Add all ingredients to the blender. Slowly add non-dairy milk to think. Once desired consistency and smooth, store in refrigerator until ready to use.

SALAD:
Chopped Romaine Lettuce
Kelly's Croutons (sorry for telling you about them...not sorry!)--kellyscroutons.com
Kelly's Gourmet Cheesy Parm
Vegan Caesar Dressing above
(Roasted chickpeas for some extra fun!)