



Tahini Lime Salad Dressing

By Savvy Vegetarian

Ingredients:

- 1/3 cup unsalted roasted Tahini
- 1/3 cup fresh squeezed lime juice
- 1/4 cup unsweetened plain almond milk (some folks do 1/4 cup of low sodium soy sauce instead of almond milk)
- 1 Tbsp agave syrup
- 2 tsp dried basil leaves
- 1/2 tsp salt
- 1 tsp fresh ground black pepper
- Optional: 1 tsp lime zest
- Optional: 1 tsp minced fresh garlic or grated fresh ginger

Directions:

1. Combine all ingredients in a small bowl or container
2. Mix well with a fork or whisk
3. Blender Method: Add all ingredients to a blender and blend on low speed just until mixed. If using a Vitamix, blend on the lowest speed for just a few seconds
4. Store in the fridge in a tightly sealed container for up to a week
5. Tahini lime dressing will get thicker when chilled. Thin with a few tsp of almond milk as needed

The Balanced Body Center

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