



Creamy Cashew Caesar Salad Dressing

By It Doesn't Taste Like Chicken

Ingredients

- 1/2 cup [raw cashews](#), softened (see step 1)
- 1/2 cup water or if you used soaked cashews 1/4 Cup + 1 Tablespoon Water
- 1/4 cup lemon juice
- 2 tablespoons [nutritional yeast](#)
- 1 tablespoon **Dijon mustard**
- 2 teaspoons capers
- 1 clove garlic

Instructions

1. Soften the cashews by putting them in a medium pot and covering with water. Boil for about 10 minutes until the cashews are tender. Drain and rinse with cold water. Alternatively, you can soften the cashews by covering them with cold water in a bowl and letting soak for 4 hours or overnight.
2. Add the drained cashews to a blender along with all the remaining ingredients and blend until smooth and creamy. Store in an airtight container in the fridge for about a week. It gets thicker once chilled, perfect for dipping.