

Oil-Free Anti-Inflammatory Turmeric Garlic Salad Dressing

Source: Better Vegan Category: Vegan Salads & Dressings
Prep Time: 5 min Cook Time: 0 Total Time: 5 min Makes ¾ cup

Ingredients:

- 1 tsp turmeric powder
- 1 tsp white miso paste
- 2 Tbsp. lemon juice
- 1/2 garlic clove, minced
- 1/4 cup filtered water
- 1/4 cup raw organic tahini
- 1 generous pinch of black pepper

Instructions:

Whisk all ingredients together until well-combined or for the perfectly smooth dressing blend it in a blender.

Notes:

The dressing will thicken a bit when refrigerated. If it is too thick, add some more water, a little bit at a time, until the desired consistency is achieved. This dressing will keep in a sealed container in the fridge for up to a week.

Equipment needed:

Blender (optional)



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Recipe Link:

<https://www.betterveganrecipes.com/turmeric-garlic-salad-dressing>