



Green Goddess Dressing

Ingredients

¼ Cup	Tahini
1 tbsp	Apple Cider Vinegar
1 tbsp	Tamari or Soy Sauce
1 small clove	Garlic
1 tbsp	Lemon Juice
½ tbsp	Maple Syrup
1 tsp	Sesame Seeds
1 stalk	Green Onions
Pinch, to taste	Parsley
½ tbsp	Sesame Oil
1 tbsp	Olive Oil
	Water (add to desired consistency)
	Spinach (one handful, optional – makes it green!)

Directions

1. Using a Cuisinart with “S” blade, blend tahini, apple cider vinegar, tamari, garlic, lemon juice, maple syrup, green onions, parsley, and spinach.
2. Slowly emulsify oils into dressing, you may need to add water here for consistency
3. Pulse 3-4x, adding sesame seeds



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