

## ALMOND CAESAR SALAD DRESSING

Recipe Adapted from: Thug Kitchen

Yields: approximately 4 servings

### ingredients

- 1/3 cup slivered almonds
- 1/2 cup hot water
- 2 cloves garlic
- 1/4 cup extra virgin olive oil
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon rice vinegar
- 1 tablespoon capers\*



\*Sold typically by the olives in the grocery store

### directions

Place the slivered almonds in a glass with the hot water. Allow it to sit for at least 15 minutes.

After the almonds feel a little softer, assemble your food processor or blender. Add the garlic, olive oil, lemon juice, mustard, vinegar, and capers. Blend until there are no longer large pieces of almonds or capers. Chill until served.

Add to your favorite mix of greens and top with croutons, as desired.

May be refrigerated up to 7 days.

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