Fresh Roots Famous Salad Dressing

INGREDIENTS

- 3/4 cup nutritional yeast
- 1/3 cup water
- 1/3 cup soy sauce or tamari
- 1/3 cup apple cider vinegar
- 2 large cloves garlic, pressed or very finely chopped
- 1 cup sunflower or other mild-flavored vegetable oil

DIRECTIONS

- 1. Add all ingredients except the oil to a mason jar and shake well to combine.
- 2. Add oil, and shake some more until incorporated.
- 3. Serve over salad, fresh or cooked veggies, or grains. Serving your salad in a tote is optional, but deliciously fun!

Thanks to Hollyhock Farms for the dressing inspiration!



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