

FROM THE KITCHEN OF JESSE HAAS, LN

# Dairy-Free Ranch Dressing

## INGREDIENTS

- 1 cup cashews, soaked in water overnight
- 1 cup water
- 1/2 cup extra virgin olive oil
- juice of 1 lemon
- 2 Tbsp apple cider vinegar
- 2 cloves garlic
- 1 tsp honey or agave syrup
- 1 Tbsp Penzey's ranch dressing spice mix\*\*
- 1 tsp herbamare or 1/2 tsp sea salt
- 1/2 tsp freshly ground black pepper

## METHOD

1. Put all the ingredients in a high-powered blender. Blend until very smooth and creamy.



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FROM THE KITCHEN OF JESSE HAAS, LN

# Spring Inspired Cobb Salad

Makes 1 serving

## INGREDIENTS

- 2-3 cups of your favorite salad greens
- 2 Tbsp dairy-free ranch dressing
- 1/4 cup sliced radishes
- 1/2 cup snap peas
- 1/2 avocado, diced
- 3 oz cooked chicken
- sprinkle of cooked, chopped bacon

## METHOD

1. In a mixing bowl, toss salad greens with dressing using a tongs. Toss until well-coated then transfer to a plate or serving bowl.
2. Top dressed greens with remaining ingredients.



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