

Caesar Salad with Ranch Style Dressing

Ingredients for Salad:

- 1 head romaine lettuce
- 1 Roma tomato, diced
- 8 thin slices red onion
- 2 Tbsp sliced olives



Directions:

Slice the romaine leaves into 1-inch strips. Wash and dry leaves then place the romaine in a mixing bowl.

Ingredients for Dressing:

- 1 cup soaked raw cashews
- $\frac{3}{4}$ cup water
- 2 Tbsp fresh lemon juice
- 1 small clove garlic
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{4}$ tsp unrefined sea salt
- 1 Tbsp fresh basil or 1 tsp dried
- 1 Tbsp fresh dill weed or 1 tsp dried

Directions:

Place the cashews, water, lemon juice, garlic, onion powder, and salt in a blender and process until smooth and creamy. Add the basil and dill weed and pulse briefly, just to mix.

Toss in a mixing bowl together romaine and the ranch dressing style dressing.

Transfer romaine to a serving plate and top with the tomato, red onion, and olives.