

# Ranch Dressing (Oil-Free) Recipe

## Ranch Dressing (Oil-Free Salad Dressing)

### Ingredients:

- 1 cup raw cashews
- 1 cup almond milk
- 2 teaspoons apple cider vinegar (or sub lemon juice)
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon vegan Worcestershire (we used the gluten-free one by Edward & Son's)
- 1/2 teaspoon salt, plus more to taste
- Black pepper, as desired
- 3 tablespoons fresh parsley, finely chopped
- 1 tablespoon fresh dill, finely chopped
- 1 tablespoon fresh chives, finely chopped
- 1 tablespoon Plant Derived Minerals

### Instructions:

1. Bring a small pot of water to a boil. Once boiling, remove it from heat. Add in the raw cashews and allow them to soak for 20 minutes, or until softened.
2. Drain the cashews and add them to a high-speed blender, along with 1 cup of water or almond milk, apple cider vinegar, onion powder, garlic powder, vegan Worcestershire, salt, and black pepper. Blend everything together on high until smooth and creamy, about 60 seconds.
3. Add in the parsley, dill, and chives, and pulse everything together until well incorporated. You want to avoid blending it until smooth so that the ranch does not turn green.
4. Store in an airtight container in the refrigerator for up to 1 week.

This creamy, clean ranch dressing is perfect for salads, dipping, and drizzling-without the oil or dairy.