

# Turmeric Ginger Dressing



## INGREDIENTS

¼ c almond butter  
½ c water  
zest from half a lemon  
3 T fresh lemon juice  
1 T fresh ginger, minced  
1 clove garlic  
2 tsp maple syrup  
1 tsp ground turmeric  
½ tsp fine sea salt  
1/4 tsp black pepper

## DIRECTIONS

*If using a blender (recommended):*

Combine all ingredients in a blender, and blend until smooth, or place in a jar and use an immersion blender until smooth.

*To mix the dressing by hand:*

Use a microplane to zest the lemon, ginger and garlic. Whisk all ingredients together in a bowl or shake vigorously in a sealed mason jar.

Taste and adjust salt and lemon as desired. Can be used immediately or refrigerated for later use.

## NOTES

Try this dressing on any high-fiber dish. Great on salads, stir fry, grain bowls or in wraps.