



Ingredients:

- ⅓ cup tahini
- ⅓ cup fresh lemon juice (2 small or 1 1/2 large lemons)
- 1 tablespoon olive oil
- 1 teaspoon maple syrup or honey
- ½ teaspoon kosher salt
- 2 tablespoons water

Instructions:

- 1) In a small bowl, combine the tahini, lemon juice, olive oil, maple syrup, and kosher salt and whisk to combine. Add the water and whisk until a light and creamy dressing forms; add a little more water as necessary depending on the consistency of your tahini.
- 2) Serve immediately or refrigerate and bring to room temperature before serving. Extra dressing keeps for about 1 month in a sealed container in the refrigerator.

Options: Add nutritional yeast for a cheesier flavor or fresh herbs to change it up