



Yields ¾ cup
Cook Time: 10 minutes

INGREDIENTS:

½ cup carrot, cut into discs or small chunks

⅓ cup water

1½ tbsp red wine vinegar

1 - 1½ tbsp tahini (use full 1½ tbsp for richer flavor)

1 tbsp pure maple syrup

½ tbsp chickpea miso

½ tsp fresh ginger, roughly chopped

¼ tsp (rounded) sea salt

24-Carrot Gold Dressing

Fresh carrots combine with a touch of tahini in this nutrient-rich, creamy dressing. The hint of ginger adds a beautiful flavor boost. Try this on grains, too!

From *Plant-Powered Dressings*

[PDF version of the ebook [here](#)]

By Dreena Burton

- 1 Using a standing blender (high-powered works best to smooth, but regular blender will also work, just purée longer), purée all the ingredients until very smooth. Serve, or refrigerate. Will keep about 4-5 days in the fridge.

Note: Fresh ginger has a better flavor than dried ginger. Buy a few knobs and keep it in your refrigerator. Then, for this recipe, simply trim away the peel and chop a small amount, you need just a little. It doesn't have to be finely chopped, as the blender will take care of working it through the dressing.