



Makes 1 cup
Cook Time: 5 minutes

INGREDIENTS:

½ cup cashews

1 cup fresh cilantro leaves

3 tablespoons lemon juice

½-inch piece of serrano pepper,
seeded

3 cloves garlic

1 teaspoon hot sauce (optional)

Sea salt, to taste

Cilantro-Cashew Dressing

Inspired by the flavors of Indian green chutney, this creamy vegan dressing recipe tastes great drizzled over salads, rice bowls, and roasted veggies. Not a fan of Cilantro? Try some of our [other](#) vegan [dressings](#).

By Darshana Thacker Wendel

- 1 Blend cashews and ¾ cup water into a creamy texture. Add cilantro, lemon juice, serrano pepper, garlic, hot sauce (if using), and salt to taste. Blend until smooth.
- 2 Taste and adjust seasoning.