

# CREAMY TAHINI DILL DRESSING

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COURSE: SALAD CUISINE: VEGAN

KEYWORD: TAHINI DILL DRESSING PREP TIME: 10 MINUTES

COOK TIME: 0 MINUTES TOTAL TIME: 10 MINUTES SERVINGS: 8

CALORIES: 91KCAL AUTHOR: MEGAN GILMORE



This Tahini Dill Dressing is the perfect dairy-free salad topping or dip. All you need is 6 ingredients to make it!

## INGREDIENTS

- 1/2 cup raw tahini
- 1/4 cup water , plus more as needed to thin
- 3 to 4 tablespoons fresh lemon juice
- 1 clove garlic , minced
- 1 teaspoon raw apple cider vinegar
- 1/4 teaspoon fine sea salt , plus more to taste
- 1 large handful fresh dill , finely chopped (stems removed)

## INSTRUCTIONS

1. In a mixing bowl, combine the tahini, water, 3 tablespoons of lemon juice, garlic, vinegar, and salt. Use a small whisk to stir it all together until it is creamy. Taste and add another tablespoon of lemon juice if a more tart flavor is desired. (You can also add up to another 1/4 teaspoon of salt, to help make the flavor pop.)
2. Stir in the fresh dill, and let the dressing rest for at least 15 minutes to let the flavors meld. Serve immediately, or store it in an airtight container in the fridge for up a week.
3. The dressing will thicken quite a bit once it has been in the fridge, so you may want to thin it out with 1-2 tablespoons of water the next time you serve it.

## NOTES

Look for raw tahini that has no added oil for the best flavor and results. The only ingredient on the label should be sesame seeds (or hulled sesame seeds). There's a tahini recipe here on my website if you would rather make your own!

## NUTRITION

Calories: 91kcal | Carbohydrates: 4g | Protein: 3g | Fat: 8g | Saturated Fat: 1g | Sodium: 79mg | Potassium: 75mg | Fiber: 1g | Sugar: 1g | Vitamin A: 20IU | Vitamin C: 3mg | Calcium: 21mg | Iron: 1mg

<https://detoxinista.com/tahini-dill-addiction/>