Salad dressings

Suggested ingredients:

Extra virgin olive oil

Flaxseed oil

Sesame oil

Tamari sauce or good quality soya sauce

Lemons

Apple cider vinegar

Mustard (Dijon)

Rock/ Sea salt (Celtic or Himalayan)

Black or cayenne pepper

Other spices: turmeric, curry powder, etc.

Fresh or dried herbs: basil, parsley, chives, oregano, etc.

Plain organic yogurt

Quick salad dressing

1 tbsp lemon or apple cider vinegar

1 tbsp extra virgin olive oil

1 minced garlic clove - optional

1 tbsp chopped parsley

sea salt and pepper to taste

Put all the ingredients in a blender and mix well.

Oriental salad dressing

1 tbsp sesame oil

1 tbsp soy sauce or tamari (healthier option)

1 tbsp lemon

1 tbsp minced ginger

½ turmeric

sea salt and pepper for taste

Put all the ingredients in a blender and mix well.

Mediterranean Salad Dressing

2 tbsp extra virgin olive oil

1tbs balsamic vinegar

1 tbsp minced garlic

1 tbsp fresh oregano or ½ tsp dried

^{*}You can add 1-2 tsp water for a lighter taste.

1 tbsp fresh thyme or ½ tsp dried 1 tsp Dijon mustard sea salt and pepper for taste

Put all the ingredients in a blender and mix well.

Fresh Herbs

- 2 tbsp fresh chopped herbs, such as parsley, basil, tarragon, chives, oregano
- 1 tbsp minced garlic
- 1 tbsp minced shallots
- 2 tbsp lemon juice/ apple cider vinegar
- 1 tbsp Dijon mustard
- 1 tbsp flaxseed oil

pinch of sea salt and pepper

Put all ingredients in a blender and mix well.

Far East Salad dressing

- 4 tbsp organic plain yogurt
- 2 tbsp minced onion
- 1 clove minced garlic
- ½ tsp cumin
- 1/4 tsp cayenne pepper

sea salt and pepper for taste

Put all ingredients in a blender and mix well.

For more salad dressing recipes please refer to the "Spreads, Pates, Dips and Butters" document in Session 1, where you will find: Tomato Sauce, Pesto, Tahini Sauce, Egg-free mayonnaise, and to the Salad Bar document, which has another version of egg- free mayonnaise and the Classic Salad Dressing.