

# RECIPES FROM three eighty ate

## SPICY CASHEW DRESSING

1/8 cup	Raw Cashews
1/8 cup	Tahini
1/8 cup	Lime Juice
1 tbsp	Sriracha
1/4 inch	Peeled Ginger
1/8 cup	Rice Wine Vinegar
1 tbsp	Honey or Agave
1 tbsp	Cilantro
1 1/2 cups	Canola Oil
1 cup	Warm Water

Blend all ingredients in a blender until well combine and smooth.  
Transfer to a bottle, mason jar, or airtight container and store up to  
2 weeks in the fridge!

Portion: 2 oz

Yield: 3 cups