

# Creamy Plant Based Ranch

Shane and Simple, [www.shaneandsimple.com](http://www.shaneandsimple.com)

## INGREDIENTS

- 1 ½ cups raw cashews, soaked
- 1 cup unsweetened plant milk
- 2 tablespoons apple cider vinegar
- 2 tablespoons lemon juice
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons nutritional yeast
- 1 tablespoon dried dill
- 2 teaspoons dried parsley
- ½ teaspoon salt (optional)
- Pepper to taste

## INSTRUCTIONS

1. Soak cashews in water for at least 2 hours or boil for 5 minutes.
2. To make plant based buttermilk, use a separate bowl to combine the apple cider vinegar and lemon juice to the milk and mix really well. Allow it to sit for just a couple of minutes.
3. Drain cashews and add to your blender with plant milk, lemon juice, apple cider vinegar, garlic powder, onion powder, nutritional yeast, (optional) salt and pepper. Blend until everything is smooth and creamy.
4. Pour mixture into a small bowl and add the dried dill and parsley. Mix until everything is well combined.

