Chipotle Ranch Dressing

- 1 cup raw cashews - soaked, see notes
- 1 cup water
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 2 tablespoons dried chives
- 1 teaspoon chipotle powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried parsley
- 1/2 teaspoon dried dill
- 1/2 teaspoon Himalayan sea salt

1. Add the ingredients for the recipe to a high speed blender

2. Blend on high until fully incorporated Store in a glass container in the fridge for 1 week. How to soak cashews: Soak in filtered water for 3-4 hours at room temperature. Boil in filtered water for 3-4 minutes until softened. Drain the cashews after soaking. Use fresh water in the recipe. Store the dressing in the fridge in mason jars or other easy to seal glass containers.

Serving Size = 2 teaspoons