

Marie Saba

from my kitchen to yours

Caesar Salad Dressing

Makes 1 cup dressing

Ingredients:

- 1/4 cup (60 g) Hellmann's mayonnaise
- 1/2 cup (140 g) Greek yogurt
- 1/4 cup (25 g) grated Parmesan cheese
- 2 Tablespoons (30 g) fresh lemon juice
- 1 teaspoon (4 g) anchovy paste
- 2 teaspoons (8 g) Dijon mustard
- 1 clove garlic, minced
- Kosher salt, to taste
- Freshly ground pepper, to taste



Instructions:

1. In a medium bowl, stir together mayonnaise, yogurt, Parmesan, and lemon juice. In a small bowl, whisk together mustard and anchovy paste until no lumps remain. Add mustard and anchovy paste to mayonnaise mixture. Add minced garlic, salt, and pepper, and stir to combine.
2. Store in a sealed container in the refrigerator for up to five days. Serve on romaine lettuce with croutons for a traditional Caesar salad, or try the dressing as a dip for roasted veggies.

Notes:

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