

Cashew Caesar Salad



From: [DeliciouslyElla](#)



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Enjoy this Cashew Caesar Salad with brussels, hazelnuts, cranberries, and chickpeas. 🥗🌿 It's a great dish to add to any meal.

Serves 4

For the salad

- 2 cups Brussel sprouts
- ½ cup dried cranberries
- ½ cup roasted hazelnuts
- 1 can chickpeas - drained and rinsed

For the dressing

- ¾ cup cashews
- 1 tablespoon nutritional yeast
- 2 teaspoons Dijon mustard
- 1 tablespoon maple syrup
- 10 tablespoons almond milk
- Juice of 1 lemon
- Salt

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Instructions

Start by making the dressing; place the cashews into a blender with a couple of tablespoons of the almond milk and pulse until smooth paste forms. Once smooth, add the rest of dressing ingredients and pulse until a thick, smooth dressing forms. You can add a little more almond milk if you prefer a thinner consistency or your blender needs the additional liquid.

Once you've made the dressing, leave it to one side and prepare the salad.

Roughly chop the hazelnuts and drain the chickpeas. Wash and dry the Brussel Sprouts, before very finely sliced into thin strips - it should be the consistency of slaw.

Place the sliced sprouts into a large bowl and add the dried cranberries, chopped hazelnuts, and drained chickpeas, mix well.

Finally, stir through the dressing before serving.



ABOUT DELICIOUSLY ELLA

Deliciously Ella is a resource to help you live better and make vegetables cool. Starting from a personal blog, we've evolved into an app, deli, collection of recipe books, series of podcasts, a range of plant-based food products and a growing social media community that sits at the heart of what we do.

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