

## Vegan Tzatziki Sauce

3/4 cup cashews, soaked  
1/2 cup zucchini, chopped  
1 cup cucumber, grated  
2 cloves garlic, crushed  
1/4 cup dill  
1 tsp dried mint  
1/2 lemon, juiced  
1/4 tsp black pepper  
Olive oil (optional)  
Sea Salt, to taste

Soak the cashews for 20 m at a minimum. It is ok to soak for longer as well. Once done, drain the soak water.

Add cashews to the blender with the zucchini. Also add the lemon juice, garlic, black pepper, and a little water enough to blend. Once thoroughly blended (for about 60 seconds in a Vitamix blender), pour the mixture into a bowl. Add the grated cucumber, mint, and dill.

To serve, garnish with cucumber slices, and a slight drizzle of olive oil (this is optional, avoid if you don't use oil).

\*From MuneezaAhmed.com