

# Lemon Poppy Seed Dressing



This dressing will make any salad taste AMAZING!!

## Ingredients:

- 1/2 cup freshly squeezed lemon juice
- 1 tbsp of honey (adjust as desired. Or use a couple drops of stevia. I usually do a couple drops of stevia and honey)
- 2 tsp dried onion flakes
- 1/2 tsp sea salt
- 3/4 cup olive oil
- 2 tbsp poppy seeds

## Directions:

Put all ingredients except the olive oil and poppy seeds in small blender. Blend until smooth. (add in more honey or stevia to sweeten if you prefer it sweeter at this point). Add in olive oil and half the poppy seeds. Pulse until creamy. Remove from blender and stir in remaining poppy seeds.

Easily stores in the fridge for up to a week.