

GARLIC-TURMERIC SAUCE

RECIPE BY: LINDSEY LOVE | DOLLY AND OATMEAL

Ingredients

| *makes just over 1/2 cup* |

- 1/2 cup plant-based unsweetened yogurt (i prefer using this [one](#))
- 2 teaspoons tahini
- 1 1/2 teaspoons apple cider vinegar
- 2 teaspoons freshly grated turmeric root (or 1/2-1 teaspoon ground turmeric)
- 1 garlic clove grated over a microplane
- splash of maple syrup
- fine salt & freshly ground pepper

method

1. in a medium-sized bowl, whisk together the yogurt, tahini, vinegar, turmeric, garlic, and maple syrup. season with salt and pepper. taste and adjust if necessary.
2. store sauce in a lidded jar or container in your refrigerator for up to 1 week.