**Lemon Walnut Dressing**

**Ingredients:**

* 1 Lemon, juiced
* 1/2 cup [Fisher Walnut Halves](https://fishernuts.com/products/recipe-nuts)
* 1/8 teaspoon Fresh Thyme Leaves
* 1 teaspoon Honey
* 1/2 teaspoon Dijion Mustard
* 1 tablespoon minced Shallot
* 2 tablespoons Freshly Grated Parmesan

**Directions:**

In a food processor, combine the 1/4 cup olive oil, water, lemon juice, walnuts, thyme leaves, honey, Dijon mustard, and minced shallot. Process until combine and nuts are in very small pieces. It does not need to be completely smooth.