



LimeCilantro Vinaigrette

Jacob · 30/09/2024



Prep Time

12

Difficult

Medium

Servings

1 1/2 cup

Description

This is a delicious tangy vinaigrette. It's so versatile it can be used for mixed greens or taco salads. Enjoy! Serve immediately or keep in the fridge for 4 to 5 days. I prefer white wine vinegar in this recipe as opposed to regular white vinegar. You can also use Dijon mustard if you prefer to spicy brown.

Ingredients

- - ¼ cup lime juice - 2 tablespoons white vinegar - ½ bunch cilantro
- chopped - 1 tablespoon brown sugar - 1 clove garlic
- minced - ¼ teaspoon salt - ¾ teaspoon spicy brown mustard - ¾ cup light olive oil

Instructions

1. Blend the lime juice
2. vinegar
3. and cilantro together in a blender until smooth. Add the brown sugar
4. garlic
5. and salt; blend again until smooth. Spoon the mustard into the mixture. Turn the blender on and slowly pour the olive oil into the dressing mixture in a thin stream; blend until thoroughly combined.