# **Cilantro Lime Dressing**

7 ingredients · 5 minutes · 8 servings



# **Directions**

- 1. Add all of the ingredients into a blender and blend until completely smooth.
- 2. Season with additional salt or lime juice if needed. Transfer to an airtight jar or container and refrigerate until ready to use. Enjoy!

## **Notes**

#### Leftovers

Refrigerate in an airtight container for up to five days.

## Serving Size

One serving is equal to 2 tablespoons of dressing.

#### No Coconut Milk

Use almond milk instead.

#### Serve it With

Raw vegetables, on salads or on burgers.

# Ingredients

1/2 Avocado (sliced)

2 tbsps Extra Virgin Olive Oil

1 tsp Sea Salt

1 tsp Ground Ginger

2 tbsps Lime Juice

1/4 cup Cilantro (finely chopped)

1/2 cup Organic Coconut Milk (from the can)

Nutrition		Amount per serving	
Calories	78	Vitamin A	54 <b>I</b> U
Fat	8g	Vitamin C	3mg
Carbs	2g	Calcium	3mg
Fiber	1g	Iron	0mg
Sugar	0g	Vitamin B12	0µg
Protein	0g	Magnesium	5mg
Sodium	300mg	Zinc	0mg