organicgirl avocado cilantro dressing

prep time:
25

featured product:
SUPERGREENS!

make your own organicgirl avocado cilantro dressing at home, and turn any salad bowl into a fiesta bowl. our beloved avocado cilantro dressing instantly satisfies your guacamole cravings but in a good-for-you way. creamy ripe avocado balanced with tart lime, notes of cilantro and the subtle heat of fresh jalapeno and cumin – spicy yet perfectly balanced. say ¡ole!

ingredients

makes approx. 2¼ cups

½ cup fresh lime juice, about 4 limes
¼ cup apple cider vinegar
½ ripe medium avocado, sliced
½ cup chopped fresh cilantro leaves (reserve 2 tablespoons until the final step)
2½ tablespoons blue agave
2 teaspoons minced jalapeno
2 large cloves garlic, grated on microplane, to make 1 to 1½ teaspoons puree
½ teaspoon ground cumin
2/3 cup sunflower or other neutral oil
1/3 cup extra virgin olive oil
1 teaspoon kosher salt

directions

1. add to blender: lime juice, cider vinegar, avocado, cilantro (except for 2 tablespoons), agave, jalapeno, garlic and cumin.

2. whirl until smooth*.

3. while blender is running on low, remove center cap and slowly stream oils into puree. dressing will emulsify. Add salt to taste and remaining 2 tablespoons of cilantro. Whirl blender for a second or two, just to combine.

*add a tablespoon or two of water if difficult to puree.

tip

this dressing is so versatile. the flavors hold up to our SUPERGREENS! mix of chard, choy, arugula and sweet spinach and our 50/50! blend of spring greens and tender spinach. it works with leftover skirt steak or cold poached salmon! **check out these naturally-paired recipes: Mexican street corn salad, avocado cilantro gazpacho**

keeps refrigerated for 3 weeks.