



## 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. 2 1/4 cups

1/2 cup fresh lime juice, about 4 limes  
1/4 cup apple cider vinegar  
1/2 ripe medium avocado, sliced  
1/2 cup chopped fresh cilantro leaves (reserve 2 tablespoons until the final step)  
2 1/2 tablespoons blue agave  
2 teaspoons minced jalapeno  
2 large cloves garlic, grated on microplane, to make 1 to 1 1/2 teaspoons puree  
1/2 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.