organicgirl lemon agave dressing



prep time:
15

featured product:
baby spring mix

when life gives you lemons, make lemon agave dressing! it's no longer available in stores, so why not make your own? our love of lemons really comes out in our lemon agave dressing. it's tart, just a little sweet, uses the fruity oil from the zest, the juice, and even some of the pith! all that luscious lemonessence is balanced with agave, a bit of garlic, olive and sunflower oils to give it a deliciously spunky flavor! so pucker up and enjoy!

ingredients

makes approx. 2 cups

2 large lemons + additional lemon juice
1/3 cup blue agave
3 tablespoons rice wine vinegar
1-2 cloves garlic, grated on microplane to make 1 teaspoon puree
1½ teaspoons kosher salt
¼ teaspoon fresh ground black pepper
½ cup extra virgin olive oil
½ cup sunflower or other neutral oil

directions

1. grate 2 whole lemons on large hole grater, for entire zest and some pith. juice the remains into a measuring cup (discard seeds). add additional lemon juice to make ¾ cup total juice.

2. add to blender: zest, pith, lemon juice, rice wine vinegar, garlic, salt and pepper, and whirl for a minute to combine and break up some of the pith.

3. while blender is running on low, remove center cap and slowly stream oils into puree.

4. shake or stir before using.

tip

this fruity-tarty dressing mingles well with organicgirl's sweet and tender spring mix greens. need a quick marinade? (we're thinking chicken or shrimp, maybe?) try it on quinoa or rice! now that's nice! plus, give these recipes a try: **lemon chicken quinoa bowl**, **lemon niçoise salad**

keeps refrigerated for 3 weeks.