

Cilantro-Lime Dressing

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Rated: ★★★★★

Submitted By: Lin

Photo By: Life Tastes Good

Prep Time: 30
Minutes

Ready In: 30
Minutes
Servings: 12

"After having a delicious TGI Friday's grilled chicken salad, I was determined to figure out the Cilantro-Lime salad dressing served with it. This is what I came up with. Delicious for a quick summery dinner. Grilled boneless chicken breasts served over a hearty green salad, and this dressing, voila!"

INGREDIENTS:

1 jalapeno pepper, seeded and coarsely chopped	1/3 cup honey
1 clove garlic	2 teaspoons balsamic vinegar
3/4 teaspoon minced fresh ginger root	1/2 teaspoon salt, or to taste
1/4 cup lime juice	1/4 cup packed cilantro leaves
	1/2 cup extra-virgin olive oil

DIRECTIONS:

1. Place the jalapeno pepper, garlic clove, and ginger into a food processor or blender; pulse until the jalapeno and garlic are finely chopped. Pour in the lime juice, honey, balsamic vinegar, and salt, add the cilantro leaves; pulse a few times to blend. Turn the food processor or blender on, and slowly drizzle in the olive oil until incorporated into the dressing. Season to taste with salt before serving.

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