



# Noreen's Kitchen

## Cilantro Lime Ginger Vinaigrette

### Ingredients

1/2 cup lime juice	2 tablespoons honey
1/2 cup fresh cilantro	1/2 teaspoon salt
1/2 cup green onion, chopped	1/2 teaspoon cracked black pepper
1 tablespoon ginger paste or grated ginger	
1 cup grapeseed or neutral oil	

### Step by Step Instructions

. Place all ingredients in your blender and mix together until smooth.

Alternatively you can shake this dressing up in a Mason jar and have a chunky vinaigrette dressing that will be full of piece of herbs.

You should taste this after you blend to adjust to your taste. I added a bit more honey to balance the acidity.

Store dressing in a jar with a tight fitting lid in the refrigerator for up to one week.

**Enjoy!**