



Noreen's Kitchen Honey Lime & Chipotle Vinaigrette

Ingredients

1/2 cup fresh lime juice
1/2 cup honey
1/4 cup red wine vinegar

1 cup vegetable oil
2 cloves garlic, minced
1 tablespoon chopped chipotle in adobo

Step by Step Instructions

Place all ingredients in a pint jar with a tight fitting lid.

Shake well to combine.

NOTE: If you would like this mixture to stay blended you can add 2 tablespoons of Dijon mustard and shake or use an immersion blender. This will render a creamy dressy that will stay together longer before separating.

Refrigerate dressing and use within two weeks of preparing.

Enjoy!