

Citrus Cilantro Dressing

Prep Time: 5 minutes
Cook Time: 2 minutes
Total Time: 7 minutes

Yield: About 1 Cup



Ingredients

- 2 Bunches Cilantro, roughly chopped
- 6 Tablespoons Extra Virgin Olive Oil
- Juice from 2 Medium Lemons or 6 Tablespoons
- 1/3 Cup Plain Greek Yogurt (I used fat free)
- 2 Teaspoons Garlic Powder
- 1-2 Teaspoons Honey
- Big pinch of Crushed Red Pepper
- two shakes of chipotle chile powder
-
- Salt, to taste
-

Instructions

- Gather your ingredients and toss together in a food processor or a blender. Pulse until the cilantro is in tiny bits and you have reached a smooth consistency. Taste and adjust seasonings to your liking. Serve as a condiment for tacos or burritos or on top of your favorite salad.

Notes

This dressing will keep in the fridge for about one week.

