



MANGO CHIPOTLE SALAD DRESSING



INGREDIENTS:

- ½ avocado
- ½ c mango, fresh (peeled) or frozen
- 1 lime, juiced
- 2 cloves of garlic
- 1 small chipotle pepper + 1 tsp adobo sauce
- 1/3 c water, add more for desired consistency
- 1 tbsp brown rice miso
- 1 tbsp dijon mustard
- 1 tbsp agave
- ½ tbsp ground cumin
- 1/8 tsp smoked paprika
- ½ tbsp ground cumin
- 1 tsp onion powder
- 2 pinches of sea salt
- 1 pinch of ground black pepper

PREPARATION:

- 1 – Remove the avocado from its shell and place it in a blender or food processor.
- 2 – Add all of the other ingredients to the blender and mix well.
- 3 – Serve with a fresh baby spinach salad or a salad of your choice.
- 4 – Pour the remaining dressing into an air tight container and refrigerate.
(Store up to 2 weeks)

(PH) 800-731-5520, option 1
(FAX) 781-634-5520
(EM) info@culinarykisses.com
(WEB) www.culinarykisses.com