



Creamy Cilantro Dressing

Makes about 2 cups

- ¾ cup mayonnaise
- ½ cup sour cream
- 1 tsp. honey
- 1 tsp. minced onion
- 1 tsp. minced garlic
- ½ TBS lime juice
- ¼ cup chopped cilantro
- 1 tsp. salt
- 1 tsp. black pepper
- 1 tsp. ground cumin
- ½ TBS cider vinegar

Place all ingredients in a bowl. Whisk until creamy. This will keep in the fridge for 4 days.

Serve in your favorite salad and enjoy!

2 TBS dressing - CALORIES 53.88; FAT 4.98 grs (sat 1.06; mono 1.43; poly 1.92); PROTEIN 0.28 grs ; FIBER 0.10 grs; CARBS 1.52 grs; CHOLESTEROL 6.87 mg; IRON 0.14 mg; SODIUM 241.69 mg; CALCIUM 13.14 mg