

## Creamy Thai Vinaigrette

**Prep Time:** 15 minutes

**Cook Time:** 0 minutes

**Total Time:** 15 minutes

**Servings:** 8

**Serving Size:** 2 tablespoons

### Ingredients:

1 ½ tablespoons peanut, almond, or sunflower butter  
 3 tablespoons full fat canned coconut milk\*  
 2-3 tablespoons cilantro  
 1 tablespoon soy sauce , tamari, or coconut aminos  
 1 tablespoon apple cider vinegar  
 1 tablespoon fresh lime juice  
 2 teaspoons honey or agave  
 1 clove garlic, minced  
 1-inch piece of ginger, peeled and chopped  
 ¼ teaspoon salt  
 ¼ cup olive oil  
 2 tablespoons sesame oil

### Directions:

1. Drop the ginger and garlic into a food processor and run machine until minced. Add all remaining ingredients except oil into the food processor and process until smooth.
2. With the machine still running, add the olive and sesame oil in a slow, steady stream and continue blending until emulsified.

### Tips and Tricks:

\*Leftover coconut milk is great in smoothies for your morning breakfast.

### Nutritional Information Per Serving:

**Calories:** 127  
**Fat:** 13 g  
**Cholesterol:** 0.0 mg  
**Sodium:** 260 mg  
**Total Carbohydrate:** 2.9 g  
**Dietary Fiber:** 0.3 g  
**Sugars:** 1.7 g  
**Protein:** 0.7 g