Honey Lime Vinaigrette

Ingredients:

1/4 cup fresh lime juice
2 tablespoons honey
1 teaspoon Dijon mustard
1/2 teaspoon garlic powder
1/4 teaspoon cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper
1/4 cup olive oil

Nutrition Facts

Serving Size 1 cup (11g)
Servings Per Container 16

Amount Per Serving	
Calories 40	Calories from Fat 30
	% Daily Value*
Total Fat 3.5g	**5%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 70mg	**3%**
Total Carbohydrate 3g	**1%**
Dietary Fiber 0g	**0%**
Sugars 2g	
Protein 0g	

Vitamin A 0% • Vitamin C 2%
Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

1. By blender: Add everything except the oil to the blender and mix until combined. With the blender running, add the oil in a thin stream through the hole in the blender lid. Blend until well mixed.

2. By hand: In a bowl, whisk together everything except the oil. Continue whisking while adding the oil in a thin stream. Keep whisking until well combined.

For more information, please contact:
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