

YIELD: 1 CUP

# Chili Lime Salad Dressing Recipe

This simple dressing is a bright, vibrant addition to nearly any salad you can imagine. We especially love it on a taco salad!

## PREP TIME

5 minutes

## TOTAL TIME

5 minutes

## Ingredients

- Zest and juice of 2 limes (about 4 tablespoons juice and 3 teaspoons lime zest)
- 1/4 cup red wine vinegar
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1/3 cup extra virgin olive oil
- 1 clove garlic, finely minced OR 1 teaspoon garlic powder
- 1/2 teaspoon red pepper flakes
- 1 teaspoon ground cumin
- 1/2 teaspoon salt

## Instructions

1. Combine all ingredients in a jar with a tight-fitting lid, shake until well combined.
2. Refrigerate and let flavors blend for at least 30 minutes, preferably 2 hours, before serving.

**Nutrition Information:** YIELD: 8 SERVING SIZE: 2 tablespoons

*Amount Per Serving:* CALORIES: 113 TOTAL FAT: 9g SATURATED FAT: 1g TRANS FAT: 0g UNSATURATED FAT: 8g  
CHOLESTEROL: 0mg SODIUM: 262mg CARBOHYDRATES: 9g FIBER: 1g SUGAR: 6g PROTEIN: 0g

*At Wholefully, we believe that good nutrition is about much more than just the numbers on the nutrition facts panel. Please use the above information as only a small part of what helps you decide what foods are nourishing for you.*

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CUISINE: Tex-Mex / CATEGORY: Salads

<https://wholefully.com/chili-lime-vinaigrette/>



