

Spicy Thai Almond Dressing

Chef Sean Lane of Homegrown

RECIPE MAKES: 3 SERVINGS

INGREDIENTS

- ¼ cup almond butter
- ¼ cup + 1 tsp. lime juice
- 1 tsp. honey
- 1 Tbsp. fresh minced garlic
- 1 clove garlic
- 2 tsp. chili garlic sauce
- ¼ tsp. salt
- ¼ cup + 1 tsp. water

NUTRITION INFO

Nutrition Facts	
servings per container	
Serving size	(80g)
Amount per serving	
Calories	160
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 750mg	33%
Total Carbohydrate 9g	3%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 2g Added Sugars	4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 80mg	6%
Iron 1mg	6%
Potassium 190mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PREPARATION

1. Combine all ingredients into a blender
2. Pulse/blend until smooth
3. Pour into a bottle and serve over your favorite salad!

Healthy Options

