

Lemon Garlic Dressing

I used a [Vita-Mix](#) to whip this one up into a creamy froth, but a regular processor could do the trick.

- 1 lemon, peeled, halved, seeded (or 1 1/2 lemons juiced, if you don't have a Vita-Mix)
- 1/2 t hot sauce (such as [Sriracha](#))
- 2 garlic cloves, peeled
- 1/2 t paprika
- 1/4 t cumin
- 1/2 t sea salt
- 1/4 c olive oil

Blend all ingredients, except for the olive oil, for a minute on high (10), then lower the speed to 7 and add the oil. Blend for an additional 20 seconds.

This dressing tasted great on:

- warm steamed asparagus and broccoli
- spinach, asparagus, broccoli, tomato, Moroccan olive and feta salad
- whole wheat toast, avocado, roasted red pepper, sausage appetizer
- whole wheat toast cubes, avocado, roasted red pepper, salmon salad

You can also use **Lemon Garlic Dressing** to flavour cooked grains, such as couscous or quinoa.