

## **Garlic Ginger Cilantro Salad Dressing** (4 portions)

- 2 T olive oil
- 2 T seasoned rice vinegar
- 2 t finely chopped ginger
- 2 t finely chopped garlic
- 1/3 c cilantro, chopped
- sea salt and freshly ground pepper

Process the garlic and ginger in a magic bullet, or mince by hand. Add the cilantro, oil and vinegar, blending well.

All the salad ingredients below are optional. This mix tasted great, but feel free to improvise based on your tastes, what's in season and what's in your fridge. Let me know if you come up with interesting combos to show off this sharp, new and exciting dressing.

## **Scrumptious Salad**

- 1 medium sized romaine lettuce, torn bite size
- 1 small avocado, sliced
- 8 crimini mushrooms, thinly sliced
- 1 c bell peppers, thinly sliced
- 1/3 small red onion, thinly sliced
- 1 c diced [\*\*jicama\*\*](#)
- 1 c cooked chicken breast, sliced
- 1/4 c raw cashews
- 2 T dried cranberries