



Avocado Salad Dressing

- 1 clove garlic
- ½ c. lightly packed cilantro
- 1 large avocado
- ¼ c. Greek yogurt
- Juice of 2 limes
- 1 T. red wine or pomegranate vinegar
- 4 T. olive oil
- 2- 3 T milk
- fresh cracked pepper and salt to taste

Peel garlic clove. Pack cilantro leaves lightly in ½ cup, remove avocado from peel. Place all ingredients except the milk in food processor or blender and process until well blended. Thin with milk if desired.

Dressing can be stored in an airtight container 1-2 weeks in the refrigerator.