

Avocado-Cilantro dressing

Ingredients:

- 1 can full-fat canned coconut milk
- 1/4 cup fresh cilantro (wash and remove leaves from stems)
- 1 large avocado
- 2 cloves garlic
- 2 tablespoon(s) green onions or chives (optional)
- 1 lime juiced, about 1 TBSP
- 1/8 teaspoon cumin (optional)

Directions:

Combine all the ingredients in a food processor or immersion blender and blend until smooth. Serve over salads, or use as a dip for chopped vegetables, chips or crackers.

Note: To make a thicker, more dip-like consistency, place can of coconut milk in the refrigerator overnight. The "cream" will separate from the liquid and rise to the top; discard liquid and use only the cream.