
Green Curry Salad Dressing

Inspired by a recipe on the Cheeky Chickpea



Servings: 6

1. Combine all ingredients in a container with a firm lid. Shake vigorously to break up the mayo.
 2. Serve on a green salad that has added cabbage (finely sliced), green onions, fresh diced mango, slivered almonds (or peanuts) and diced Medjool dates. For the greens, I recommend the heartier type - Romaine, arugula.
- NOTES: This dressing contains less oil than a standard one, with other liquids added so the lettuces will wilt if left on the salad, so dress only enough that you'll eat right away.

2 tablespoons lemongrass paste
4 teaspoons green curry paste
2 teaspoons fresh ginger, grated
2 tablespoons soy sauce, or Bragg's aminos, or coconut aminos
2 tablespoons apple cider vinegar
2 tablespoons maple syrup, or sugar free substitute
2 tablespoons powdered almond butter
2 tablespoons fresh lime juice
Zest of 1 lime
1/4 cup EVOO
1/4 cup mayonnaise

Per Serving (excluding unknown items): 193 Calories; 18g Fat (81.9% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 520mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com