

RECIPE OF THE WEEK

Cilantro, Caper and Lime Dressing

Ingredients

- 1 clove garlic – finely chopped
- 1½ teaspoon whole grain mustard
- 2 limes – finely grated rind and juice
- 1 tbsp. vinegar
- 1/4 cup olive oil
- 1 teaspoon capers
- 3 tbsp. fresh cilantro – chopped
- Freshly ground black pepper – to taste



Preparation

1. Place the garlic, mustard, lime juice/rind and vinegar in a bowl and mix together.
2. Slowly pour in the olive oil. Keep whisking constantly until well emulsified.
3. Stir in the capers and cilantro and season with black pepper.
4. Serve!

