



---

## Uploaded to VFC Website

▶▶▶ January 2013 ◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://Veterans-For-Change)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# *Cilantro-Lime Vinaigrette*

**Prep Time:** 10 mins

**Total Time:** 10 mins

## **Ingredients**

- 🍴 1 cup(s) cilantro, packed
- 🍴 1/2 cup(s) oil, olive, extra virgin
- 🍴 1/4 cup(s) lime juice
- 🍴 1/4 cup(s) orange juice
- 🍴 1/2 teaspoon salt
- 🍴 1/2 teaspoon pepper, black
- 🍴 1 pinch garlic, minced

## **Preparation**

Puree cilantro, olive oil, lime juice, orange juice, salt, pepper and garlic in a blender or food processor until smooth.

