



## Dr. Laleh's Tangy Salad Dressing

### Ingredients

### Amount

Organic Apple Cider Vinegar	1 C
Organic Balsamic Vinegar	¼ C
Organic Cold Pressed Olive Oil	1 TBS
Garlic Powder	1 tsp
Garlic Hummus	2 TBS
Stone ground mustard	4 TBS
Whole Coriander seeds	1 TBS
Black Pepper	1 tsp

### Preparation:

Place all ingredients in a magic bullet blender.

Mix well until a cream consistency is reached.

Store in the fridge for up to 2 weeks.

Use as green salad dressing, OR to make tuna/ turkey/ chicken salad.

### Nutrition Facts

Servings 8.0

Amount Per Serving

calories 40

% Daily Value \*

**Total Fat** 2 g 3 %

Saturated Fat 0 g 1 %

Monounsaturated Fat 1 g

Polyunsaturated Fat 0 g

Trans Fat 0 g

**Cholesterol** 0 mg 0 %

**Sodium** 105 mg 4 %

**Potassium** 30 mg 1 %

**Total Carbohydrate** 3 g 1 %

Dietary Fiber 0 g 2 %

Sugars 2 g

**Protein** 0 g 1 %

Vitamin A 0 %

Vitamin C 0 %

Calcium 2 %

Iron 1 %