

Asian Vinaigrette

INGREDIENTS

- 1/4 cup seasoned rice wine vinegar
- 2 tablespoons fresh lime juice
- 1 small clove garlic
- 1/2 teaspoon grated ginger
- 2 small slices serrano chile, or to taste (optional)
- 2 sprigs basil, snipped (about 2 tablespoons)
- 2 sprigs cilantro, snipped (about 2 tablespoons)
- 2 sprigs mint, snipped (about 1 tablespoon)
- 8 chives, snipped
- 1/2 teaspoon kosher salt
- 1/2 cup canola oil

Combine everything but the canola oil in a blender, or a container for an immersion blender.

Turn the machine on (or begin to blend with the immersion blender) and pour in the oil in a slow steady stream.

1 Cup Dressing **Serve with Garden Salad Rolls.*

Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld

