

Red Chile Spiced Vinaigrette

Serves 1

Ingredients:

1/3 cup Fresh Lime Juice

1/4 cup Rice Wine Vinegar

1/3 cup Honey

1/2 cup Vegetable Oil

3 Tbsp. Mint Leaves , chopped

1/4 tsp. Kosher Salt

2 Tbsp. Chile Garlic Paste

1 Tbsp. Fresh Ginger , minced

2 tsp. Sesame Oil

Directions:

- 1. Place all ingredients into a blender and puree until smooth and fully emulsified.
- 2. Place in a covered storage container or squeeze bottle.
- 3. Hold refrigerated until ready for use.