



Summer time salads deserve summer time love. Try these three fresh taste bud tingling dressings to brighten up your everyday salad. Give your summer salads a fresh, colorful spin with these quick and easy salad dressings. A few steps and a handful of creative ingredients will wow your family or friends or add a burst of flavor to any weekday lunch—preferably one eaten al fresco at the pool.

Tahini Garlic Dressing

Ingredients:

- 4 cloves garlic, peeled
- ½ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- ½ cup tahini
- 2 lemons, juice of
- 3 tablespoons water

How to Make:

1. Place everything in a blender and blend until smooth.
2. Enjoy!

Avocado Cilantro Dressing

Ingredients:

- ½ ripe avocado
- ¾ cup packed fresh cilantro
- ½ cup Greek yogurt
- 2 Green onions, roughly chopped
- 2 cloves garlic, peeled
- 1 tablespoon lime juice
- 1 teaspoon local honey
- ½ teaspoon sea salt

How to Make:

1. Place everything in a blender and blend until smooth.
2. Enjoy!

Ginger Sesame Dressing

Ingredients:

- ¼ cup toasted sesame oil
- ¼ cup rice vinegar
- 2 tablespoons honey
- 1x 2 inch piece of fresh ginger, peeled and minced
- 2 green onions, roughly chopped
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper

How to Make:

1. Place everything in a blender and blend until smooth.
2. Enjoy!

Note:

Place all three dressings into separate jars with tight fitting lids. Remove from the fridge 10 to 15 minutes before using, shake well and serve. Keep in the fridge for up to 5 days.

Make 3 salads:

Tahini Garlic Dressing: Salad of Roasted Vegetables, Quinoa, Tahini & Garlic dressing

Avocado Cilantro Dressing: Cos lettuce, corn, black beans, salsa

Ginger Sesame Dressing: Soba Noodle Salad with Ginger Sesame Dressing