

INGREDIENTS FOR ZESTY VERDE DRESSING

- 2 Avocados, peeled and pitted
- 1/4 cup White Wine Vinegar
- Juice of 1 Lemon
- 2 Cloves Garlic, minced
- 1-1/2 cups Fresh Cilantro, chopped
- Sea Salt and Pepper, to taste
- Chili Lime Seasoning, to taste

Step-by-Step Overview

1. Halve and pit the avocados. Scoop out the flesh.
2. Toss avocados, white wine vinegar, lemon juice, garlic, and cilantro into the food processor.
3. Sprinkle in sea salt, pepper, and a generous dose of chili lime seasoning for that extra zing.
4. Blend until smooth. Want it thinner? Add water, 2 Tbsp at a time.
5. Taste and adjust seasoning as needed.
6. Keep In an airtight jar
7. Refrigerate to keep it fresh and tasty!

Zesty Verde Dressing, with its fresh ingredients, particularly avocado, is best when enjoyed fresh. However, it can be stored properly to extend its shelf life while maintaining its flavor and texture.

Here's a little guide on storage and shelf life

Immediate Use: Ideally, consume it immediately after preparation to enjoy its freshest taste and vibrant color.

Refrigeration: If you need to store it, the dressing can be kept in the refrigerator. It should stay fresh for about 2-3 days. The high acid content from the lemon juice and vinegar helps to preserve it, but the avocado might start to brown slightly.

Airtight Container: Store the dressing in an airtight container. Exposure to air can speed up the browning process of the avocado.

Layer of Plastic Wrap: To further prevent browning, you can press a piece of plastic wrap directly onto the surface of the dressing before sealing the container.

Freezing: Freezing is not recommended for this type of dressing as it can significantly alter the texture, making it less appealing when thawed.

Visual and Taste Check: Before using the stored dressing, do a quick visual and taste check. If it has an off smell, taste, or visible mold, it's best to discard it.

Reviving the Dressing: If the dressing thickens in the fridge, you can whisk it with a small amount of water or more lemon juice to bring back the desired consistency.

Bonus Tip

Lemon Juice on Top: Adding an extra squeeze of lemon juice on top of the dressing before storing can help in keeping it fresh and green.

Remember, fresh is always best when it comes to dressings made with ingredients like avocado. But with these storage tips, you can still enjoy your Zesty Verde Dressing for a few days after making it!