

Coconut Lime Cilantro Dressing

<http://userealbutter.com/2010/04/12/coconut-lime-cilantro-dressing-recipe/>

inspired by Trader Joe's noodle salad thingy which they no longer carry

1 cup fresh cilantro leaves, rinsed and packed
3 tbsps fresh lime juice
1 lime, grated zest of
1 tbsp rice wine vinegar
1 cup coconut milk
1 tbsp sugar
2 tbsps oil
salt to taste
chili pepper flakes or garlic chili paste to taste

cooked noodles or shredded lettuce
red bell pepper, julienned
carrot, shredded
fresh spinach, shredded
cucumber, julienned
mung bean sprouts

unsweetened coconut flakes, toasted
peanuts, toasted and coarsely ground

Combine the cilantro, lime juice, lime zest, vinegar, coconut milk, sugar, oil, salt, and chili paste or flakes (optional) in a blender. Blend the ingredients together well. Refrigerate. Assemble the salad or noodle ingredients in a bowl and pour dressing over top. Sprinkle with toasted coconut and peanuts. Serve. Makes about 2 cups of dressing.