


Red Chile Vinaigrette

 **Prep Time:** 5 minutes

 **Cook Time:** 0 minutes

 **Total Time:** 5 minutes

 **Servings:** 4-6 servings

Ingredients

- $\frac{1}{2}$ cup rice vinegar
- $\frac{1}{3}$ cup water
- $\frac{1}{2}$ Tablespoon black pepper
- 1 Tablespoon salt
- 3 Tablespoons honey or agave, or to taste
- 3 Tablespoons red chile powder
- $\frac{1}{2}$ cup olive oil

Tools

- Measuring cup
- Measuring spoons
- Bowl
- Whisk or blender

Instructions

1. Add rice vinegar, water, black pepper, salt, honey, and red chile powder to a blender or a small bowl.
2. If using a blender: turn the speed up slowly and add the olive oil in a slow steady stream until your dressing is well blended. If using a bowl: whisk the dressing in a small bowl, while adding the olive oil in a slow steady stream. Whisk until well blended.
3. Taste to make sure you like the seasoning – add more chile, black pepper, or salt to taste, if needed.
4. Toss salad greens with vinaigrette, a tablespoon at a time, until the leaves are lightly coated with dressing. Enjoy!