



825150 - Honey Lime Vinaigrette

Source: K12 Culinary

Number of Portions: 24

Size of Portion: 1/4 cup

Alternate Recipe Name: Southwestern Dressing

Alternate Recipe Name 2: Honey Lime Dressing

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Condiments

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
009161 LIME JUC,CND OR BTLD,UNSWTND...	2 1/2 cups	CCP: No bare hand contact with ready to eat food. Whisk together lime juice, honey, cumin, garlic powder, salt, and pepper. While continuously whisking, slowly add olive oil blend. Fill gallon container with dressing. Insert condiment pump and fill 2 oz. cups with dressing. Cover each cup with lid. Store leftovers in the refrigerator for quality. If dressing separates during storage, whisk again to emulsify.
019296 HONEY.....	3/4 cup	
900670 CUMIN,GROUND.....	3 Tbsp	
002020 GARLIC POWDER.....	1 tsp	
002047 SALT, TABLE.....	1 tsp	
002030 PEPPER,BLACK.....	1 TSP (ground)	
826508 Olive Oil Blend 90/10, Colavita L116.....	2 1/2 cups	

*Nutrients are based upon 1 Portion Size (1/4 cup)

Calories	241 kcal	Cholesterol	0 mg	Sugars	*9.1* g	Calcium	11.63 mg	87.95%	Calories from Total Fat
Total Fat	23.57 g	Sodium	103 mg	Protein	0.27 g	Iron	0.64 mg	6.29%	Calories from Saturated Fat
Saturated Fat	1.69 g	Carbohydrates	10.95 g	Vitamin A	14.6 IU	Water ¹	*25.60* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.24 g	Vitamin C	1.8 mg	Ash ¹	*0.42* g	18.15%	Calories from Carbohydrates
								0.44%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.