

Mint Jalapeno Vinaigrette

From – Molly Watson, about.com

2 garlic cloves, chopped
1 jalapeno chile, seeded and chopped
3 Tbsp olive oil
2 Tbsp lemon juice
1/3 cup fresh mint leaves
1/4 tsp salt
1/4 tsp freshly ground black pepper

- Whirl ingredients in blender until smooth.
- Serve immediately or keep, covered and chilled, up to one week.



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