

# Guava Vinaigrette

**Yield:** ¾ cup **Serves:** 6

**Prep time:** 5 min

**Total time:** 5 min

## Ingredients

- ¼ cup guava puree\*
- 1 tablespoon fresh cilantro
- 3 tablespoons mirin (sweetened Japanese rice wine)\*
- 2 tablespoons fresh-squeezed lime juice
- 2 tablespoons minced shallot
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ⅛ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper
- ¼ cup of coconut oil, melted and cooled slightly

\*Ingredient Notes:

- If you cannot find fresh guava or guava puree, try substituting an equal amount of strawberry and/or mango puree.
- If you don't have mirin, you can substitute 3.5 tablespoons rice wine vinegar + ½ tablespoon sugar.

## Instructions

1. Add all ingredients except coconut oil to blender and blend for about 10 seconds to combine.
2. Slowly drizzle in melted coconut oil and continue to blend until smooth and emulsified.
3. Adjust seasonings to taste.