

# Cilantro- Lime Pasta \*WHEN POSSIBLE, USE ORGANIC OR LOCAL GROWN PRODUCTS

This is one of my family's favorite dishes! It's easy to prepare & so delicious!  
Play around with additional add-ins, like broccoli, lentils, etc.

## STEP 1: MAKE DRESSING (IN BLENDER) & SET ASIDE

- 1/4 CUP LIME JUICE
- 1/4 CUP FRESH CILANTRO LEAVES
- 2 TBS EVOO
- 1/4 CUP MAPLE SYRUP (GRADE B) TO TASTE
- 1/2 TSP PINK SALT TO TASTE
- 1/2 TSP GARLIC
- 1/2 TSP CUMIN
- 1/4 TSP CAYENNE TO TASTE
- 1/4 TSP BLACK PEPPER



## STEP 2: PASTA

- COOK PASTA OF CHOICE (GLUTEN FREE, SPROUTED GRAIN, ETC.) ACCORDING TO PACKAGE DIRECTIONS
- RINSE AND DRAIN PASTA
- PLACE IN LARGE SERVING BOWL & ADD DRESSING

## STEP 3: PREPARE RAW VEGGIES/FRUIT/BEANS & ADD TO PASTA

- 1 CUP ORGANIC KALE (CHOPPED SMALL)
- HANDFUL ORGANIC CHERRY TOMATOES (CUT IN HALF)
- 1/4 ORGANIC RED ONION (CHOPPED SMALL)
- 1 ORGANIC MANGO
- 1/2 ORGANIC RED PEPPER (CHOPPED SMALL)
- ORGANIC JALAPEÑO (CHOPPED SMALL) TO TASTE
- 1 AVOCADO (SLICED OR CHOPPED)
- 1 CAN BLACK BEANS RINSED/DRAINED (OPT)

**\*Non-Vegan Option:** You can always add some grilled chicken if you desire.

*enjoy!*