

# Orange, Cumin, Coriander Vinaigrette

Serves 1 | Active Time: 10 minutes | Total Time: 15 minutes

*Swick*

## Chef's Notes

This fresh citrus dressing can be served cold as a salad dressing or at room temperature as a sauce.

This vinaigrette will keep for a few days in the refrigerator.

## Step 1: Preparing the Vinaigrette

- 2 cups freshly-squeezed orange juice
- 1 tsp cumin seeds
- 1 cup cilantro (coriander leaf)
- 1 tsp sea salt
- 2 pinches cayenne pepper
- 1/4 cup grapeseed or olive oil

Juice the oranges. Reduce the juice in a sauce pan set over medium-high heat. Set aside to cool completely.

Heat a small frying pan over medium heat and toast the cumin seeds until fragrant and slightly browned. Once toasted, set aside to cool.

Grind the cumin seeds in a spice or coffee grinder, but not too fine. Transfer the cumin to a food processor. Roughly chop the cilantro. Add the cilantro, salt, cayenne pepper, cumin and orange juice to the blender and blend until smooth. To finish, add the oil and blend for another minute.

Note: Make sure not to add the cilantro while the orange juice is too hot, or it could lose its vibrant green color.