



PUMPKIN CHIPOTLE VINAIGRETTE

YIELDS 1 PINT

Ingredients

- 1/2 cup roasted pureed squash
- 1/2 cup apple cider vinegar
- 1 tbsp maple syrup
- 1 tsp creole mustard (whole grain mustard)
- 2 cloves garlic
- 1 tsp salt
- 1/2 tsp chipotle powder
- 1 cups sunflower oil
- 1 tbsp roughly chopped fresh sage leaves

Directions

- Combine all ingredients EXCEPT THE OIL in a blender or food processor. Puree the mixture until all the ingredients are finely chopped.
- With the blender running, slowly drizzle in the avocado oil to form a smooth emulsion.
- Store leftover dressing in an airtight container for up to 2 weeks.