

Balsamic Vinaigrette

This quick to make and versatile vinaigrette can be used on veggies & greens salads, pasta salads, or roasted vegetables. Balsamic vinegar is balanced in flavor with a little sweetness to cut the acidity.

YIELD 16 SERVINGS	PREP TIME 5 MIN	TOTAL TIME 5 MIN
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INGREDIENTS

½ cup	Extra Virgin Olive Oil
¼ cup	Balsamic Vinegar
1 Tbsp	Dijon Mustard
1 Tbsp	Honey
1 tsp	Garlic Powder
½ tsp	Thyme, dried
½ tsp	Oregano, dried
½ tsp	Kosher Salt
To Taste	Black Pepper, ground

CHEF'S NOTES

This salad dressing uses a 2- to-1 ratio of olive oil to vinegar, resulting in fewer calories, a lighter mouthfeel, and a more vibrant, zingy flavor. Leftovers will keep for up to a week in the refrigerator. Allow to come to room temperature and give the jar a shake before using.

The flavor and tang of balsamic vinegar makes it a great addition to endless combinations of fruits, nuts, and cheeses. Experiment to find your favorite combinations!

DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. In a small container with a lid (such as a jar), combine all ingredients for dressing. Shake well to combine.
3. Refrigerate and use as needed. Shake well before use.

Nutrition Facts

16 servings per container

Serving Size 1 Tbsp (14 g)

Amount per serving

Calories 70

% Daily Value *

Total Fat 7g 9%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 85mg 4%

Total Carbohydrate 2g 0%

Dietary Fiber 0g 0%

Total Sugars 2g

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 2mg 0%

Iron 0.09mg 0%

Potassium 7mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

