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.

**INGREDIENTS**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>YIELD</td>
<td>16 SERVINGS</td>
</tr>
<tr>
<td>PREP TIME</td>
<td>5 MIN</td>
</tr>
<tr>
<td>TOTAL TIME</td>
<td>5 MIN</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Extra Virgin Olive Oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup</td>
<td></td>
</tr>
<tr>
<td>¼ cup</td>
<td>Balsamic Vinegar</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Dijon Mustard</td>
</tr>
<tr>
<td>1 Tbsp</td>
<td>Honey</td>
</tr>
<tr>
<td>1 tsp</td>
<td>Garlic Powder</td>
</tr>
<tr>
<td>½ tsp</td>
<td>Thyme, dried</td>
</tr>
<tr>
<td>½ tsp</td>
<td>Oregano, dried</td>
</tr>
<tr>
<td>½ tsp</td>
<td>Kosher Salt</td>
</tr>
<tr>
<td>To Taste</td>
<td>Black Pepper, ground</td>
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</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>1 Tbsp (14 g)</th>
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<tbody>
<tr>
<td><strong>Amount per serving</strong></td>
<td></td>
</tr>
<tr>
<td>Calories</td>
<td>70</td>
</tr>
<tr>
<td>% Daily Value *</td>
<td></td>
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<tr>
<td>Total Fat</td>
<td>7g</td>
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<tr>
<td>% Daily Value</td>
<td>9%</td>
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<tr>
<td>Saturated Fat</td>
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<td>% Daily Value</td>
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<tr>
<td>Trans Fat</td>
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<tr>
<td>Cholesterol</td>
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<tr>
<td>% Daily Value</td>
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</tr>
<tr>
<td>Sodium</td>
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<tr>
<td>% Daily Value</td>
<td>4%</td>
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<tr>
<td>Total Carbohydrate</td>
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<tr>
<td>% Daily Value</td>
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<tr>
<td>Dietary Fiber</td>
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<tr>
<td>% Daily Value</td>
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<tr>
<td>Total Sugars</td>
<td>2g</td>
</tr>
<tr>
<td>Includes 0g Added Sugars</td>
<td>0%</td>
</tr>
<tr>
<td>Protein</td>
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<tr>
<td>% Daily Value</td>
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</tr>
<tr>
<td>Vitamin D</td>
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<tr>
<td>% Daily Value</td>
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<tr>
<td>Calcium</td>
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<td>% Daily Value</td>
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<tr>
<td>Potassium</td>
<td>7mg</td>
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<tr>
<td>% Daily Value</td>
<td>0%</td>
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</tbody>
</table>

*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.