## 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	PREP TIME	TOTAL TIME
16 SERVINGS	5 MIN	5 MIN

## **INGREDIENTS**

½ cup
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 Balsamic Vinegar
 Tbsp
 Dijon Mustard
 Honey
 tsp
 Garlic Powder

1 tsp Garlic Powder
1/2 tsp Thyme, dried
1/2 tsp Oregano, dried
1/2 tsp Kosher Salt

To Taste Black Pepper, ground

## **CHEF'S NOTES**

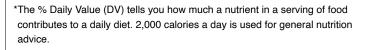
This salad dressing uses a 2- to-1 ratio of olive oil to vinegar, resulting in fewer calories, a lighter mouthfeel, and a more vibrant, zingy flavor. Leftovers will keep for up to a week in the refrigerator. Allow to come to room temperature and give the jar a shake before using.

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.

<b>Nutrition Facts</b>		
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%



