

Sunshine Salad Dressing

Ingredients:

- 1/2 cup plain Greek yogurt (any % fat will do)
- 1/4 cup extra-virgin olive oil
- 1/4 cup Dijon mustard
- 3 to 4 tablespoons honey, to taste
- 2 tablespoons lemon juice
- 2 tablespoons apple cider vinegar or more lemon juice
- 1 clove garlic, pressed or minced
- 1/2 teaspoon fine sea salt
- 10 twists of freshly ground black pepper

Directions:

1. In a 2-cup liquid measuring cup or bowl, combine all of the ingredients as listed. Whisk until blended. Taste, and season with additional pepper if necessary.
2. This dressing is intentionally bold, but if it tastes too tart for your liking, whisk in another tablespoon of honey.
3. Store leftover salad dressing in the refrigerator, covered, for 10 to 14 days.

Nutrition Facts

Serving Size 2 tablespoons

Serves 12

Amount Per Serving

Calories 69

% Daily Value*

Total Fat 5g **6%**

Saturated Fat 0.9g

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 3.4g **0%**

Cholesterol 1.3mg **0%**

Sodium 213.5mg **9%**

Total Carbohydrate 5.1g **2%**

Dietary Fiber 0g **0%**

Sugars 4.9g

Protein 0.4g **1%**

Vitamin A 0% Vitamin C 1%