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Basil Vinaigrette Dressing

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2-4 Cups packed Basil Leaves
2 cloves of Garlic
2 Tbsp Shallot, minced
2 Tbsp fresh Lime Juice
2 Tbsp White Balsamic Vinegar or Red Wine Vinegar
1 tsp Salt
1/4 cup Olive Oil
Fresh ground Black Pepper to taste

Place dressing ingredients in blender or food processor. Blend until smooth. Taste and season with additional salt and pepper, if preferred.
Dressing can be stored in fridge for about 5 days.

Nutritional Info: 1 Tbsp - 33 cals - 3.5 g Fat - 0.5 g Sat. Fat - 0 mg Cholesterol
74 mg Sodium - 0.6 g Carb - 0.1 g Fiber - 0 g Sugar - 0.2 g Protein

This Basil Vinaigrette Dressing goes well with almost any salad, but I have added a bonus suggestion inspired by a salad that I first had in the Phoenix airport.

BONUS Salad Recipe:

3 cups Baby Arugula
1/4 cup Matchstick Carrots
1/4 cup Edamame, shelled
2 Tbsp Dried Cranberries
1-2 Tbsp Sunflower Kernels

Optional Additions:

1/4 cup Radish, sliced
1/4 cup Quinoa, cooked