



Herbed Vinaigrette



Servings : ~10

**Serving size:
2 Tablespoons**

Equipment:

Knife, cutting board,
measuring cups, measuring
spoons, whisk

Ingredients:

- 2 Tbsp fresh parsley, finely chopped
- 1/2 tsp fresh rosemary, finely chopped
- 1 tsp dried oregano
- 1/2 tsp fresh garlic, minced
- 1 tsp shallot, minced
- 3/4 cup extra virgin olive oil
- 1/4 cup white wine vinegar
- 1/4 tsp honey
- Dash salt
- Pepper to taste

Preparation:

1. Add ingredients except olive oil to a mixing bowl and combine.
2. Gradually add the olive oil while whisking to slightly emulsify the dressing. Whisk until all well combined.
3. Serve over a fresh salad and veggies.

Storage Tip:

Stores well in a glass bottle or jar in the refrigerator. When using refrigerated stored dressing, bring to room temperature and shake or stir well prior to use.

Nutrition Facts per serving:

Calories 146.8

- Total Fat 16.2g (21%)
- Saturated Fat 2.2 g (11%)
- Trans Fat 0g
- Cholesterol 0mg (0%)
- Sodium 16.4mg (1%)
- Total Carbohydrate 0.4g (0%)
- Dietary Fiber 0.1g (0%)
- Total Sugars 0.2g
- Added Sugars 0.1% (0%)
- Protein 0.1g
- Vitamin D 0mcg (0%)
- Calcium 3.3mg (0%)
- Iron 0.2mg (1%)
- Potassium 7.7mg (0%)

