



# Honey Mustard Ginger Vinaigrette

**Servings: 8**

**Equipment:**

Knife, cutting board, mixing bowl, whisk, spoon, glass cup or jar, measuring spoons

**Ingredients:**

- 1/4 cup Dijon or coarse grain mustard
- 1 tsp garlic, minced or pureéd
- 1 tsp ginger, minced or pureéd
- 1 Tbsp shallot, minced
- 1 Tbsp Honey
- 1/4 cup white wine vinegar
- 1 Tbsp parsley, finely chopped
- Dash of salt

**Preparation:**

1. Add ingredients to a mixing bowl. Whisk to combine.
2. Drizzle over salad and toss.
3. Serve and enjoy.

*Storage: Store in an airtight container in the refrigerator. Dressing will last 2-4 weeks with proper storage.*

Nutrition Facts per serving:

**Calories 17.4**

- Total Fat 0.4g (1%)
- Saturated Fat 0 g (0%)
- Trans Fat 0g
- Cholesterol 0mg (0%)
- Sodium 199.7mg (9%)
- Total Carbohydrate 3g (1%)
- Dietary Fiber 0.3g (1%)
- Total Sugars 2.4g
- Added Sugars 2.2g (4%)
- Protein 0.4g
- Vitamin D 0mcg (0%)
- Calcium 5.9mg (0%)
- Iron 0.2mg (1%)
- Potassium 23mg (0%)

