

# DIJON VINAIGRETTE SALAD DRESSING



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## Ingredients

- ¼ c red wine vinegar
- 1 garlic clove, minced
- 1 tbsp Dijon mustard
- ½ c Extra Virgin olive oil
- Salt and freshly ground pepper

Yields: 6-8 servings

## Directions

- 1. In a small bowl, whisk together the vinegar, garlic, and mustard.
- 2. Gradually whisk in the olive oil.
- 3. Season to taste with salt and pepper.

Tip: The mixture will keep in the refrigerator for several days.

## Nutritional Information

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
2 tbsp	159	17 g	0 g	1.8 g	202 mg

Carbohydrate Exchanges: 0