

Herb Vinaigrette

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Yield: 1/2 cup

1/4 cup olive oil

*1 tablespoon fresh herbs,
minced*

*1 tablespoon white wine
vinegar*

1 teaspoon shallot, minced

1 clove garlic, minced

1 teaspoon Dijon mustard

1/2 teaspoon sugar

1/8 teaspoon salt

1/8 teaspoon black pepper

In a small bowl, whisk together the olive oil, fresh herbs, vinegar, shallot, garlic, Dijon mustard, sugar, salt and pepper.

Per Serving (excluding unknown items): 502 Calories; 54g Fat (95.0% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 325mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 11 Fat; 0 Other Carbohydrates.