



Fresh Vinaigrette Trio

Red Wine & Citrus Vinaigrette

Ingredients: Red wine vinegar (1/4 cup), orange juice concentrate (2 tbsp), lemon juice (1 tsp), kosher salt (1/2 tsp), black pepper (1/2 tsp), lite olive oil (1/2 cup).

Instructions: Add everything except the lite olive oil to a small mixing bowl. Mix with a whisk until fully combined. Slowly drizzle the olive oil into the mixing bowl, then whisk thoroughly. Serve over a hearty kale salad.

Creamy Dijon Vinaigrette

Ingredients: White vinegar (1/4 cup), Dijon mustard (1 tbsp), honey (1 tbsp), kosher salt (1/2 tsp), chopped garlic (1 tsp), lite olive oil (1/2 cup).

Instructions: Add everything except the lite olive oil to a small mixing bowl. Mix with a whisk until fully combined. Slowly drizzle the olive oil into the mixing bowl, then whisk thoroughly. Toss with salad greens or drizzle over roasted Brussels sprouts.

Balsamic Shallot Vinaigrette

Ingredients: Balsamic vinegar (1/4 cup), dried shallots (2 tbsp), honey (1 tbsp), kosher salt (1/2 tsp), black pepper (1/4 tsp), lite olive oil (1/2 cup).

Instructions: Add everything except the lite olive oil to a small mixing bowl. Mix with a whisk until fully combined. Slowly drizzle the olive oil into the mixing bowl, then whisk thoroughly. Serve over a Cobb salad.

Chef Laura Tip: For best flavor and freshness, store these vinaigrettes in a glass container with a tightly fitted lid. Refrigerate for up to two weeks.

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