



# Red Wine Citrus Vinaigrette

## INGREDIENTS

- 1/4 cup red wine vinegar
- 2 Tbsp orange juice concentrate
- 1 tsp lemon juice
- 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 cup olive oil

## DIRECTIONS

1. Add everything except the olive oil to a small mixing bowl. Mix with a whisk until fully combined.
2. Slowly drizzle the olive oil into the mixing bowl, then whisk thoroughly.
3. Toss with salad greens or drizzle over roasted Brussels sprouts.
4. Enjoy!

For best flavor and freshness, store this vinaigrette in a glass container with a tightly fitted lid. Refrigerate for up to two weeks.

