



Creamy Dijon Vinaigrette

INGREDIENTS

- 1/4 cup white vinegar
- 1 Tbsp Dijon mustard
- 1 Tbsp honey
- 1/2 tsp kosher salt
- 1 tsp chopped garlic
- 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.

