



CREAMY RASPBERRY VINAIGRETTE^o

SERVES: 6 (approx. 1 Tbsp. each) **Prep Time:** 10 min. **Cooking Time:** None

CONTAINER EQUIVALENTS (per serving): 1



This delicious Creamy Raspberry Vinaigrette is made for the Summer Tomato Salad, but can be used on any of your favorite vegetable or salad dishes.

¼ cup	extra-virgin olive oil
1 Tbsp.	fresh lemon juice
1 tsp.	Dijon mustard
¼ tsp.	sea salt (or Himalayan salt)
¼ tsp.	ground black pepper
1½ tsp.	raspberry preserves
1 Tbsp.	reduced-fat (2%) plain Greek yogurt

1. Combine oil, lemon juice, mustard, salt, pepper, preserves, and yogurt in a medium bowl; whisk until emulsified.

TIPS:

- If using the to measure this rich and delicious dressing, only fill the container halfway. That measurement counts as one full , since a little goes a long way!
- You can serve this dressing over your favorite salads and vegetables.

^o**This recipe works well with 80 Day Obsession. Make sure it works with your container counts.**

NUTRITIONAL INFORMATION (per serving): **Calories:** 93 **Total Fat:** 9 g **Saturated Fat:** 1 g **Cholesterol:** 0 mg **Sodium:** 118 mg **Carbohydrates:** 3 g **Fiber:** 0 g **Sugars:** 2 g **Protein:** 0 g

Recipes containing the are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.