



4.93 from 84 votes

Easy Homemade Italian Dressing

This Easy Homemade Italian Dressing is so tasty and simple! Plus it's Whole30, gluten free, sugar free, and dairy free. Perfect on salads or as a marinade!

Yield: 8 *Prep Time:* 5 mins *Total Time:* 5 mins

Ingredients

- 3/4 cup olive oil
- 1/4 cup red or white wine vinegar
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp onion powder
- 1/2 tsp crushed red pepper
- 3/4 tsp salt
- 1/2 tsp pepper
- 1 tsp lemon juice

Instructions

1. Add all ingredients to a jar, place the lid on the jar, and give it a good shake!
2. Just like with all vinegar based dressing you'll need to shake it up again before pouring to eliminate separation.

Nutrition

Serving: 2tbsp, Calories: 183kcal, Fat: 20g, Saturated Fat: 2g, Sodium: 221mg, Potassium: 4mg, Vitamin A: 35IU, Vitamin C: 0.2mg, Calcium: 4mg, Iron: 0.3mg

Did you make this recipe?

Tag [@thewholecook](#) and hashtag it [#thewholecook](#) on Instagram.

Find this recipe and more online at thewholecook.com.

