

Balsamic Vinaigrette

Recipe adapted from: Oh She Glows

Ingredients



- 2 1/2 Tbsp. balsamic vinegar
 - 2 Tbsp. extra virgin olive oil
- 1 tsp. Regular or Dijon mustard
- 1 Tbsp. pure maple syrup
- 1/4 tsp. sea salt
- 1/4 ground black pepper, or to taste

Yield: 4 servings Serving Size: 2 Tbsp.



Directions *****



1. Place all ingredients in a high-powered blender and process until well blended or toss all ingredients into a bowl and whisk.

Estimated Price:

Yield: \$0.37

Serving Size (2 Tbsp): \$0.09

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Featured Food Groups

Fast Facts





Nutrition Facts





Cooking Tips

Try as a dressing or dip!

Nutrition I	Facts
4 servings per container	
Serving size	2 Tbsp
Amount Per Serving Calories	80
	% Daily Value
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 3g Added Sugar	s 6 %
Sugar Alcohol 0g	
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 0mg	0%
	0%

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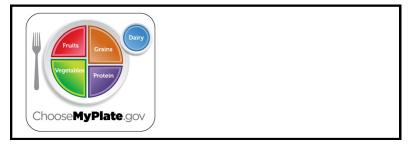
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