

Caesar Dressing



Ingredients



- 1/2 cup light mayonnaise
- 2 Tbsp. olive oil
- 2 Tbsp. parmesan cheese, grated
- 2 tsp. balsamic vinegar
- 1 tsp. honey

- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. lemon juice
- 1/2 tsp. garlic
- Salt and pepper to taste

Yield: 6 servings Serving Size: 2 Tbsp.



Directions



1. Combine all ingredients in a bowl and mix to combine. Season with salt and pepper to taste.

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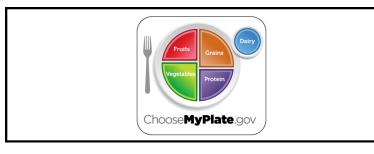
Fast Facts





Featured Food Groups





Cooking Tips

Make this dressing in a blender for an even creamer texture.



Serving size 2	Tablespoons
Amount Per Serving Calories	150
	% Daily Value
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 6g	
Cholesterol 10mg	3%
Sodium 400mg	17%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 2g Added Sug	ars 4 %
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0.18mg	0%
Potassium 47mg	0%

Second Harvest is an equal opportunity provider.



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Nutrition Facts



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6 servings per container Serving size 2 Tablespoons	
	% Daily Value
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat	6g
Monounsaturated Fa	t 6g
Cholesterol 10mg	3%
Sodium 400mg	179
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 2g Added	d Sugars 49
Protein 1g	29
Vitamin D 0mcg	0%
Calcium 26mg	29
Iron 0.18mg	0%
Potassium 47mg	0%