

Italian Dressing



Ingredients



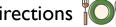
- 1/4 c. olive oil
- 2 Tbsp. red wine vinegar
- 2 Tbsp. lemon juice
- 1 Tbsp. Dijon mustard
- 2 tsp. minced garlic

- 1 tsp. Italian seasoning
- Salt and pepper to taste

Yield: 4-5 servings Serving Size: 2 Tbsp.



Directions



Pour all ingredients in a bowl and whisk to combine. Season with salt and pepper to taste.

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- 2 Tbsp. lemon juice
- 2 tsp. minced garlic

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- Salt and pepper to taste

Yield: 2 servings Serving Size: 2 Tbsp.



Directions 1



Pour all ingredients in a bowl and whisk to combine. Season with salt and pepper to taste.



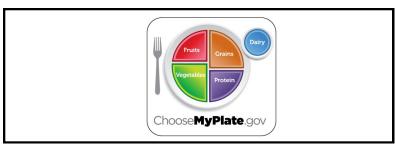
Fast Facts





Featured Food Groups





Cooking Tips

Add other Italian seasonings you like, such as parsley or thyme.



ner
2 Tablespoons
130
% Daily Value
18%
10%
0g
0%
6%
1%
0%
ugars 0%
0%
0%
2%
4%
0%

Second Harvest is an equal opportunity provider.



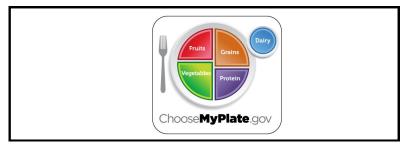
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Nutritio	n racts
2 servings per cont	ainer
Serving size	2 Tablespoons
Amount Per Serving Calories	130
	% Daily Value
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat	1g
Monounsaturated Fat	t 10g
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added	l Sugars 0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0.54mg	49
Potassium 47mg	0%