

## Honey Mustard Vinaigrette

A perfect balance of sweet and tangy, this recipe is great for topping salads, roasted veggies, or dipping suace

### Ingredients:

3 tbsp Dijon mustard  
2tbsp honey  
2tbsp apple cider vinegar  
 $\frac{1}{4}$  cup olive oil  
1 tsp garlic powder  
salt & pepper to taste

### Instructions :

In a small bowl, whisk together the Dijon mustard, honey, apple cider vinegar, and garlic powder.

Slowly drizzle in the olive oil while hisking until the dressing is smooth and emulsified. Taste the dressing and season with salt and pepper to your liking .

Serve and Enjoy !

# Honey Balsamic Dressing

This is a naturally gluten free, dairy free, and paleo-friendly. Keep this in your fridge in an airtight container for up to a week.

## Ingredients

1/3 Cup extra virgin olive oil  
1/4 cup balsamic vinegar  
2 tbsp chopped shallot  
1 garlic clove  
1 to 2 tbsp honey  
1/2 tsp sea salt  
1/4 tsp ground black pepper

## Instructions

- Combine the olive oil, vinegar, shallot, garlic 1 tblsp of the honey, salt and pepper in a blender. Secure the lid and blend until smooth . Taste the mixture and another tbsp of honey, if needed .
- If you don't have a blender , add all the ingredients to a jar with a lid and whisk until until blended or secure the lid and shake until the dressing is smooth and blended .
- Store in an airtight container or jar in the fridge for up to a week.