



Creamy Vinaigrette

Active Time: 5 minutes | **Total Time:** 5 minutes | **Serves:** 8

Nutrition Information Per Serving

67 calories, 1.02 g carbohydrate, 0.18 g fiber, 0.84 g NET carbs, 0.22 g protein, 7.15 g fat

Ingredients

- 1 clove organic garlic, minced
- 1/4 cup(s) organic lemon juice
- 1/4 tsp(s) freshly ground black pepper
- 1 pinch sea salt
- 4 Tbsp(s) organic avocado oil
- 2 Tbsp(s) organic Dijon mustard

Preparation

1. Add lemon juice and mustard to a 2-cup measuring cup.
2. Stir in garlic, salt and pepper.
3. Slowly whisk oil into mixture, first in droplets, then in a slow, steady stream to make an emulsified vinaigrette.

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