



# Honey Balsamic Vinaigrette

Serves 10



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## Ingredients

- 1 oz. balsamic glaze
- 1 Tbsp. Dijon mustard
- 1 Tbsp. shallots, chopped
- ¼ cup honey
- ¼ cup strawberries, sliced
- 1 each lemon zest and juice
- ½ tsp. white pepper, ground
- ½ Tbsp. poppyseeds
- 3 oz. olive oil

## Directions

1. Place all ingredients except olive oil into a food processor or blender.
2. Mix on high speed until everything is pureed smooth and mixed well.
3. While blender is still running, slowly add olive oil to the mixture until all the oil is incorporated and blended well with no separation.

## Nutritional facts per 1 serving (1 oz.):

Calories 110, Total Fat 9g (15%), Saturated Fat 1g (6%), Cholesterol 0mg (0%), Sodium 0mg (0%), Total Carbohydrate 8g (4%), Dietary Fiber less than 1g (4%), Total Sugars 6g, Protein 0g