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LEMON VINAIGRETTE

SERVINGS: 100 CALORIES: 32 KCAL

This lemon vinaigrette combines sweet maple syrup with sour lemon juice to create a tasty dressing that is super easy and versatile.

INGREDIENTS

0.5 cup Juice, lemon Fresh-squeezed

4 tablespoons Syrup, maple
Salt, kosher To taste

Pepper To taste

0.5 cup Oil, olive

0.5 cup Oil, canola

INSTRUCTIONS

1. Place lemon juice, maple syrup, salt and pepper in mixing bowl. Slowly whisk in olive and canola oils to emulsify.
2. Toss with fresh greens for salad. Refrigerate leftover vinaigrette and use within 4 days.

RECIPE NOTES

Hold at 41° F or lower.

NUTRITION FACTS PER SERVING (1TEASPOON)

Calories: 32 kcal | Fat: 3.3 g | Saturated fat: 0.3 g | Sodium: 12 mg | Carbohydrates: 0.6 g

The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.

Recipe ID: 3905

