

LEMON GARLIC SALAD DRESSING

INGREDIENTS

- 1 small clove Garlic
- Salad greens
- 1 tbsp. Lemon juice, fresh
- 1/4 tsp. Mustard, dry ground
- 1/4 tsp. Black pepper, freshly ground
- 1/2 tsp. Sea salt, fine
- 2 tbsp. Olive oil (or lemon-infused olive oil), extra-virgin

PREPARATION

1. Peel and mince the garlic.
2. If making a salad in the next few hours, put the garlic in a large salad bowl. If making the dressing ahead of time, then put the garlic in a sealable jar.
3. Add in the lemon juice, lemon zest, salt, pepper, and mustard.
4. Whisk to combine everything or seal and shake the jar. Then, whisk in the olive oil.
5. Taste and adjust salt and pepper to taste. If the dressing is too zingy, add more olive oil and salt to soften the flavor.
6. If the dressing is prepared in the salad bowl, then just add the greens to the bowl and toss.
7. Enjoy!

