

CHIVE AND SHALLOT VINAIGRETTE



SERVING SIZE



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Large Shallots, Peeled and Finely Chopped	2	Freshly Chopped Chives	
Extra Virgin Olive Oil	¼ cup	Salt and Freshly Ground Pepper	To Taste
Vinegar	3 tsp.		



PREPARATION

- Finely chop the shallots
- In a small bowl or jar, combine the chopped shallots with the vinegar.
- Slowly whisk in the extra virgin olive oil. If using a jar, you can add the oil and then secure the lid, and shake until oil and vinegar are well combined.
- Stir in the freshly chopped chives with 2 tbsp.
- Season the vinaigrette with salt and freshly ground pepper to taste.
- Allow the vinaigrette to sit for at least 10 minutes before use. This resting period lets the flavors meld together nicely.
- Use the vinaigrette immediately, or store it in the refrigerator for up to a week.