

BASIL VINAIGRETTE



SERVING SIZE



INGREDIENTS

ITEM	QUANTITY
Lightly Packed Fresh Basil Leaves	2 Cups
Garlic Clove, Chopped	1
Red Wine Vinegar	2 Tbsp.
Fine Salt	½ Tsp.
Capers	2 Tsp.
Extra Virgin Olive Oil	½ Cup



PREPARATION

- In a blender or food processor, combine basil, garlic, vinegar, salt, and capers.
- While blending, slowly drizzle in olive oil until the vinaigrette is smooth and emulsified.
- Adjust seasoning if needed.
- Store in an airtight container in the fridge for up to 1 week.