

# LEMON ROSEMARY VINAIGRETTE



## SERVING SIZE



## INGREDIENTS

### ITEM

Garlic Clove, Peeled  
Sprigs Rosemary, Stems Removed  
Sea Salt  
Lemon, Juiced  
Olive Oil

### QUANTITY

1  
2  
½ Tsp.  
1  
¼ Cup



## PREPARATION

- Finely mince the garlic and rosemary leaves.
- In a small bowl, combine the minced garlic, rosemary, and sea salt.
- Add the freshly squeezed lemon juice to the bowl.
- Slowly drizzle in the olive oil while whisking continuously to emulsify.
- Mix until well combined and smooth.
- Taste and adjust salt or lemon if needed.
- Use immediately or store in a sealed jar in the refrigerator.