

SHALLOT AND GARLIC DRESSING



SERVING SIZE



INGREDIENTS

ITEM

Large Shallot, peeled and finely minced
Garlic Clove, peeled and finely minced
Extra Virgin Olive Oil
Lemon, zested and juiced

QUANTITY

1
1
⅓ Cup
1

ITEM

Dijon Mustard
Fine Sea Salt
Freshly Cracked Black Pepper

QUANTITY

1 Tsp.
¼ Tsp.
¼ Tsp.



PREPARATION

- In a small bowl or jar, whisk together shallot, garlic, lemon juice, lemon zest, dijon mustard, salt, and pepper.
- Slowly drizzle in olive oil while whisking until the dressing emulsifies.
- Use immediately as a dressing for salads and roasted vegetables.