
3 VINAIGRETTE VARIATIONS

Do you want to create your own (DIY) salad dressing but are lacking inspiration?

Now you have three easy vinaigrette recipes to try that will add diversity to your "salad lunches" and provide you with a healthy alternative to store bought dressings.



CREAMY BALSAMIC GREEK YOGURT VINAIGRETTE

INGREDIENTS

1/4 cup of Balsamic Vinegar
1 tablespoon of Dijon Mustard
1 tablespoon of Honey
1 teaspoon of Salt & Pepper
2 tablespoon of Olive Oil
1/2 Cup of plain unsweetened Greek Yogurt
(Substitutions for dairy include: Almond yogurt and coconut yogurt)

DIRECTIONS

Combine ingredients into a bowl or jar

Shake or whisk ingredients until combined and smooth.

Adjust seasons to personal preference

Enjoy and serve!

RECIPE: CUPCAKEANDKALECHIPS.COM
