

<u>CREAMY ITALIAN DRESSING</u> (<u>GLUTEN FREE</u>)

1/2 C. fresh basil, packed

1/2 C. fresh parsley, packed

1/2 C. chopped scallion greens

4 cloves garlic, peeled

1/4 C. honey

1/2 tsp. salt

1/8 tsp. ground black pepper

1 T. Dijon mustard

1 C. white balsamic vinegar

3 C. canola oil

1/3 C. cold water

Serving Size Servings Pe		er	
Amount Per Se	rving		
Calories 10	0 Calc	ries fron	n Fat 90
		% Da	aily Value
Total Fat 11g			17%
Saturated Fat 1g			5%
Trans Fat	0g		
Cholesterol 0mg			0%
Sodium 20mg			1%
Total Carbo	hydrate 2	<u>2g</u>	1%
Dietary Fiber 0g			0%
Sugars 2g	 1		
Protein 0g	,		
Vitamin A 2%	6 • \	√itamin (20/-
Calcium 0%		ron 0%	7 2 70
*Percent Daily Vidiet. Your daily videpending on your	alues are bas alues may be	sed on a 2,0 e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grai		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Blend all ingredients except the oil and the water, until completely liquefied. While blending, slowly add about one-third of the oil until the dressing is emulsified and thick. Add a few tablespoons of water to thin, and then continue to add oil and water, alternating, until all oil is incorporated into the dressing. Refrigerate in a glass jar and use to flavor salads, grains, legumes, and meats.

NUTRITION FACTS: Serving size: 2 tbsp per serving, 64 servings