

**NephChef**<sup>\*\*</sup>

## Dijon Mustard Vinaigrette Salad Dressing

## Ingredients



⅓ cup olive oil

- 3 tablespoons balsamic vinegar
- 2 teaspoon dijon mustard

Estimated Time: 5 mins

## **Nutrition Per Serving**

4 Servings (2 Tbsp per serving)

Calories	162
Protein	0.1g
Total Carbohydrates	2g
Net	2g
Sugar	-
Fiber	
Total Fat	-
Saturated Fat	
Polyunsaturated Fat	-
, Monounsaturated Fat .	U
Trans Fat	Ũ
Cholesterol	-
Minerals	
Sodium	61ma
Potassium	•
Phosphorus	0
Calcium	

Recipe provided by Chef Duane

## Directions

- 1. In a small jar, combine olive oil, balsamic vinegar and dijon mustard.
- 2. Cover the jar with secure lid and shake well.
- 3. Keep the dressing refrigerated for up to 2 weeks.

Disclaimer: Please be advised that some of these foods may contain wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, soy or other foods that may cause allergic reactions in some people. Please contact your healthcare provider if you are concerned about food allergies or other food-related reactions such as food sensitivities.

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