

Basil Vinaigrette

Finding salad dressings made with high-quality fats, acids, and herbs can be a challenge. Fortunately, it doesn't take much time to make your own, and most of these variations will keep for quite a while in the fridge.

These dressings are placed here for more than just dressings, they can be used to flavor many different dishes. For example, use them as a marinade for meat or pour them over steamed veggies.

Dressing

Prep Time	Yield	Basil Vinaigrette	
5-10 Minutes	2-8 servings	1/4 cup	extra-virgin olive oil or avocado oil
		2 tbsp	white wine vinegar
		1 tsp	dijon mustard
		1/3 cup	fresh basil

Instructions

1. Combine all the ingredients in a blender. *add salt and pepper to taste.
2. Blend until fully combined.
3. Store in the fridge and warm to room temperature before serving (just take it out of the fridge about 30 minutes before mealtime).