

# Vinaigrette

## Ingredients

- 1/2 cup + 1-5/8 tsp canola oil
- 1/4 tsp mustard powder
- 10-1/4 tsp apple cider vinegar
- 1/8 tsp kosher salt
- 1/8 tsp black pepper
- 4-1/8 tsp dill weed, fresh

## Notes

**Number of Portions:** 4

**Serving Size:** 1/8 cup

**Nutrition Facts:** 260 calories,  
29.08 g fat, 2.25 g saturated  
fat, 32 mg sodium, 0.22 g  
carbohydrate, 0.04 g fiber,  
0.1 g sugar, 0.06 g protein

## Directions

1. Mix oil, dry mustard, vinegar, salt, and pepper to create an emulsion.

2. Add in finely chopped dill at the end. Stir to incorporate the flavor of the herbs throughout the emulsion.

### Tips:

-You can use rice wine vinegar in place of apple cider vinegar.

-You can replace the dill with any other herb such as oregano or thyme.