

Balsamic Vinaigrette

An easy homemade balsamic vinaigrette that has just the right amount a zing, a hint of sweet, and will add richness to all sorts of meals!

PREP TIME: 10 mins TOTAL TIME: 10 mins

COURSE: dressing CUISINE: American



★★★★★
5 from 10 votes

KEYWORD: balsamic vinaigrette, vinaigrette recipe SERVINGS: 6 servings
CALORIES: 101kcal AUTHOR: Lisa Bryan

Ingredients

- ¼ cup extra-virgin olive oil
- ¼ cup balsamic vinegar
- 1 tablespoon honey
- 2 teaspoons dijon mustard
- 1 garlic clove minced
- ¼ teaspoon kosher salt
- pinch of freshly ground black pepper

Instructions

1. In a small bowl, whisk together the oil, balsamic vinegar, honey, mustard, salt, and pepper.

Notes

- The serving size is about 2 tablespoons of the vinaigrette.

Nutrition

Calories: 101kcal | Carbohydrates: 5g | Protein: 1g | Fat: 9g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 7g | Sodium: 109mg | Potassium: 17mg | Fiber: 1g | Sugar: 4g | Vitamin A: 1IU | Vitamin C: 1mg | Calcium: 5mg | Iron: 1mg