



6

# Caesar Vinaigrette

12 Servings

Preparation time: 15 minutes

Ready in: 15 minutes

## Directions

1. Stir together Dijon mustard, white wine vinegar, balsamic vinegar, lemon zest, Italian seasoning, black pepper, white sugar or honey together in a bowl. Next, gradually whisk in the olive oil and then the garlic. Finally, add in the parmesan cheese before serving.

## Nutritional Information

Calories: 98

Protein: 1 g

Fat: 10 g

Saturated Fat: 2 g

Carbohydrate: 1 g

Sodium: 60 mg

## Ingredients

1 teaspoon white sugar or honey

2 tablespoons of white wine vinegar

1 tablespoon of Dijon mustard

1 tablespoon of balsamic vinegar

1 teaspoon of lemon zest

1/8 teaspoon of ground black pepper

2/3 cup of olive oil

1 clove of garlic minced

½ teaspoon Italian seasoning or mixture of fresh herbs

½ cup freshly shredded Parmesan or Manchego cheese