



5 DRESSING RECIPES

Any Salad Snob can whip up in 5 minutes!

Easy Garlic Oregano Dressing

- *1/4 c extra virgin olive oil*
- *1/4 c fresh lemon juice*
- *4 cloves of garlic, minced*
- *1 tsp fresh oregano*
- *1 tsp chili flakes*



In a small bowl, combine all of the ingredients as listed. Whisk until blended. Taste, and season with additional pepper if necessary.



Green Goddess

- 1 cup plain Greek yogurt
- 1 cup lightly packed fresh herbs): use cilantro, parsley, dill, basil , with up to ¼ cup chives or green onion
- 1 medium clove garlic, roughly chopped
- ½ teaspoon fine sea salt
- Lots of freshly ground black pepper, for taste



Combine all of the ingredients in the food processor. Process until smooth and green, with tiny flecks of herbs.

Taste, and add more salt or pepper if needed. This dressing will keep well in the fridge for 5 to 7 days.



Easy Greek

- *1/4 cup extra-virgin olive oil*
- *3 tablespoons red wine vinegar*
- *1 garlic clove, minced*
- *1/2 teaspoon dried oregano*
- *1/4 teaspoon Dijon mustard*
- *1/4 teaspoon sea salt*
- *Freshly ground black pepper*



In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, mustard, salt, and several grinds of pepper.



Honey-Mustard Dressing

- ½ cup plain Greek yogurt
- ¼ cup extra-virgin olive oil
- ¼ cup Dijon mustard
- 4 tablespoons honey, to taste
- 2 tablespoons lemon juice
- 2 tablespoons apple cider vinegar
- 1 clove garlic, minced
- ½ teaspoon fine sea salt
- black pepper to taste

In a small bowl, combine all of the ingredients as listed. Whisk until blended.

Taste, and season with additional pepper if needed.



Lemon Vinaigrette

- 1/3 cup olive oil
- 2 large lemons, juiced
- 1 tsp Dijon mustard
- 1/2 tsp maple syrup
- 1-2 garlic cloves, minced
- salt and pepper



Add all of the ingredients to a small bowl and whisk together