

# Dijon Vinaigrette

Makes 1 1/4 cups | Active Time: 30 minutes | Total Time: 30 minutes

*Swick*

## Chef's Notes

This dressing can be made in advance and used to add flavor to ingredients such as tofu, tempeh, mushrooms and steamed vegetables.

Spicy greens also pair well with this dressing as the sweetness cuts through the spiciness of the vegetable.

## Preparing the Dressing

First, gather and prepare your mise en place

In small bowl, whisk Dijon, vinegar, Fruit Paste, sweetener, shallot, garlic, tarragon and black pepper well. To thin, feel free to use a splash of orange juice or water. If using a jar of similar container, pour all ingredients into the container, close with lid and shake vigorously.

Use as a delicious dressing. Alternatively, pour over cooked asparagus, or potatoes with fresh capers and herbs.

## Step 1: Preparing the Dressing

- 1/4 cup dijon mustard
- 1/4 cup Apricot Paste
- 1 1/2 tsp liquid sweetener
- 1 1/2 tbsp shallot, minced
- 1/2 cup rice vinegar
- 1/4 tsp freshly ground black pepper
- 1 clove of garlic, minced
- 1 tbsp tarragon, minced
- splash of orange juice or water to thin (optional)