

White Balsamic Vinaigrette

Swick

Makes 3/4 cups | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Preparing the Vinaigrette

- 3 tbsp white balsamic vinegar
- 3 tbsp extra virgin olive oil
- 1 small clove of garlic, minced
- 1 tsp sweetener
- sea salt, to taste
- freshly ground black pepper, to taste

To prepare the vinaigrette, add all the ingredients to a mixing bowl and whisk to combine.

Alternatively, you can add the ingredients to a jar or other container, place a lid on the top and shake to combine.

Store any leftovers in the refrigerator. Bring to room temperature before using.