

Mandarin Vinaigrette | No-Oil

Swick

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

Step 1: Preparing the Dressing

- 1/2 cup champagne vinegar
 - 3 tbsp agave, yucon syrup, honey or apricot paste
 - 1/4 cup mandarin orange segments or orange segments, diced
 - 2 tbsp fresh chives, finely chopped
 - 2 tbsp fresh mint, finely chopped
 - freshly ground black pepper, to taste
 - sea salt, to taste
- To prepare the dressing, in small mixing bowl, whisk together ingredients until well combined.
- Note: For a vegan-friendly honey, try this [Vegan Honey Recipe](#) . Also, here is a link to making your own [Apricot Paste](#).
- Drizzle the dressing over your favorite salad, just before serving — or use with this [Fennel & Fruits Salad](#).