

SHALLOT, CHIVE VINAIGRETTE

Serving size: 1 fl oz

Makes 16 servings

- 2/3 cup Garlic Cloves, peeled
- 2 ea Shallots, peeled
- 3 TBSP Olive Oil
- 1 tsp Salt
- 1 tsp Black Pepper
- 1/3 cup Balsamic Vinegar
- 1 ½ tsp Dijon Mustard
- 1 ½ tsp Lemon Juice
- ¾ cup Olive Oil
- 1 tsp Salt
- 1 tsp Black Pepper
- 1/3 cup Chives, minced

Preparation:

1. Place garlic and shallot on a piece of foil, drizzle with oil, and season with salt and pepper. Wrap to enclose, and roast at 375°F until garlic and shallot are very soft, about 45 minutes. Set aside to cool.
2. In the bowl of a food processor, combine roasted garlic and shallot, balsamic vinegar, dijon mustard, and lemon juice. With machine running, drizzle in oil; process until incorporated. Season with salt and pepper. Fold in chives.

RD Notes:

- White balsamic vinegar can be used for a lighter colored dressing.
- For a lower sodium version of this recipe remove salt from the first step.



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NUTRITION FACTS

PER SERVING

calories	140
total fat (g)	14
saturated fat (g)	2
trans fat (g)	0
sodium (mg)	390
total carbohydrate (g)	4
dietary fiber (g)	<1
sugar (g)	1
protein (g)	<1