

The Best Homemade Italian Dressing



Servings: 12 (about 1 tablespoon per serving)

5 minutes

INGREDIENTS

- ½ cup extra-virgin olive oil
- 2½ tablespoons white wine vinegar
- 1 teaspoon sugar
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon dried oregano
- 2 tablespoons grated Parmesan cheese

DIRECTIONS

1. Add all ingredients to a small jar or bowl.
2. Whisk or shake well until fully combined.
3. Let sit for 10–15 minutes before using so the flavors can meld.
4. Taste and adjust seasoning if needed.

Storage

- Store in an airtight container in the refrigerator for up to 5–7 days. Shake or whisk before using, as separation is normal.

Nutrition per serving (approximate): Calories: 80 Protein: 0.5g Fat: 9g Carbohydrates: 1g Fiber 0g