

Simple Balsamic Vinaigrette (Better Than Store-Bought, Ready in 2 Minutes)



Makes about $\frac{3}{4}$ cup | Servings: 12 (1 tablespoon each)

5 minutes

INGREDIENTS

- $\frac{1}{4}$ cup balsamic vinegar
- $\frac{1}{2}$ cup extra-virgin olive oil
- 1 teaspoon Dijon mustard
- 1–2 teaspoons honey or maple syrup, to taste
- 1 small garlic clove, finely minced (optional)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

DIRECTIONS

1. In a small bowl or jar, whisk together balsamic vinegar, Dijon mustard, honey, garlic (if using), salt, and black pepper.
2. Slowly drizzle in the olive oil while whisking continuously until emulsified.
3. Taste and adjust sweetness or salt as needed.

Storage

Store in a sealed jar in the refrigerator for 5–7 days. Let come to room temperature and shake well before using.

Nutrition per serving (approximate): Calories: 90 Protein: 0g Fat: 9g Carbohydrates: 2g