

# Homemade Greek Dressing (Simple, Authentic & From Scratch)



Makes about ½ cup | Servings: 8 (1 tablespoon each)

5 minutes

## INGREDIENTS

- ¼ cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 1 small garlic clove, finely minced
- 1 teaspoon dried oregano
- ¼ teaspoon salt
- ⅛ teaspoon black pepper

## DIRECTIONS

1. In a small bowl or jar, whisk together red wine vinegar, Dijon mustard, garlic, oregano, salt, and black pepper.
2. Slowly drizzle in the olive oil while whisking continuously until fully emulsified.
3. Taste and adjust salt or vinegar if needed.

### Storage

Store in a sealed jar in the refrigerator for up to 7 days. Shake or whisk before using if separated.

Nutrition per serving (approximate): Calories: 110 Protein: 0g Fat: 12g Carbohydrates: 1g