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Balsamic Vinaigrette

Balsamic vinaigrette is a classic salad dressing made with balsamic vinegar, olive oil, and other seasonings. It is commonly used to dress salads and can also be used as a marinade for meats and vegetables. This recipe yields a tangy and flavorful vinaigrette that is easy to make and versatile.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 250 grams Number of Servings: 10

Serving Size: 25 g

Ingredients

125 ml	Balsamic Vinegar
125 ml	Olive oil
2 tsp	dijon mustard
2 tsp	honey

1 cloves	garlic
0.5 tsp	Salt
0.25 tsp	Black pepper

Directions

Step 1

In a small bowl, whisk together the balsamic vinegar, Dijon mustard, honey, minced garlic, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Whisking

Slowly drizzle in the olive oil while whisking continuously until the vinaigrette is emulsified and well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories:	120 kcal
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Fat: 10 g

Protein: 0g

Carbohydrates: 5 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%
Fibers	0 g	0%	0%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	9 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	10 g	35.71%	40%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer Fal

Events

Game Day

Course

Sauces & Dressings Salads

Healthy For

Hepatitis Colorectal cancer Liver disease Gastroparesis Diverticulitis

Gastroesophageal reflux disease (GERD)

Cooking Method

Boiling Steaming Sautéing Roasting Serving Cooking None

Stir-frying Mashing

Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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