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# Fat Free Honey Dijon ..

A delicious and healthy honey dijon recipe that is low in fat. This recipe is perfect for those who want to enjoy the flavors of honey and dijon without the added fat.

| Recipe Type: Standard   | Prep Time: 15 mins    |
|-------------------------|-----------------------|
| Cook Time: N/A          | Total Time: 15 mins   |
| Recipe Yield: 500 grams | Number of Servings: 4 |
| Serving Size: 125 g     |                       |

# Ingredients

| 50 g  | dijon mustard |
|-------|---------------|
| 50 g  | Honey         |
| 30 ml | White Vinegar |
| 2 g   | Salt          |
| 2 g   | Black pepper  |

### Directions

### Step 1

#### Mixing

In a bowl, whisk together Dijon mustard, honey, white vinegar, salt, and black pepper until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

Taste and adjust the seasoning if needed.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 3

#### Refrigerating

Pour the mixture into a jar or container and refrigerate for at least 1 hour to allow the flavors to meld together.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 4



Serve the fat-free honey Dijon sauce with your favorite dishes.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 120 kcal

Fat: 0g

Protein: 0g

Carbohydrates: 30 g

### **Nutrition Facts**

### **Proteins**

| Nutrient | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein  | 0 g   | 0%                           | 0%                             |

### Carbohydrates

| Nutrient      | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 30 g  | 54.55%                       | 60%                            |
| Fibers        | 0 g   | 0%                           | 0%                             |
| Sugars        | 28 g  | N/A                          | N/A                            |
| Lactose       | 0 g   | N/A                          | N/A                            |

### Fats

| Nutrient            | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 0 g   | N/A                          | N/A                            |
| Saturated Fat       | 0 g   | 0%                           | 0%                             |
| Fat                 | 0 g   | 0%                           | 0%                             |
| Cholesterol         | 0 mg  | N/A                          | N/A                            |

### Vitamins

| Nutrient    | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(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%                             |

| Nutrient  | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-----------|-------|------------------------------|--------------------------------|
| Vitamin D | 0 mcg | 0%                           | 0%                             |

### **Minerals**

| Nutrient  | Value  | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium    | 400 mg | 17.39%                       | 17.39%                         |
| Calcium   | 0 mg   | 0%                           | 0%                             |
| Iron      | 0 mg   | 0%                           | 0%                             |
| Potassium | 0 mg   | 0%                           | 0%                             |
| Zinc      | 0 mg   | 0%                           | 0%                             |
| Selenium  | 0 mcg  | 0%                           | 0%                             |

# **Recipe Attributes**

### Nutritional Content

Low Fat

### Kitchen Tools

Slow Cooker Blender

### Cuisines

Italian



Anti-Inflammatory Diet

| Course            |                    |         |            |           |        |
|-------------------|--------------------|---------|------------|-----------|--------|
| Salads Sauces & D | Dressings          |         |            |           |        |
| Cultural          |                    |         |            |           |        |
| Chinese New Year  | Cinco de Mayo      | Diwali  | Hanukkah   | Oktoberfe | est    |
| Passover Ramado   | ın St. Patrick's D | Day The | anksgiving | Christmas | Easter |
| Halloween         |                    |         |            |           |        |
| Cost              |                    |         |            |           |        |
| Under \$10        |                    |         |            |           |        |
| Meal Type         |                    |         |            |           |        |
| Lunch Dinner S    | nack               |         |            |           |        |
| Difficulty Level  |                    |         |            |           |        |
| Medium            |                    |         |            |           |        |
|                   |                    |         |            |           |        |
|                   |                    |         |            |           |        |

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