



Dijon Lemon Vinaigrette

By Rebecca Katz

Vinaigrettes often do double as a marinade. Use this recipe as a straight-up dressing for salads, a drizzle on vegetables, and a marinade for fish and chicken.

½ cup

Prep Time: 5 minutes

Cook Time: None

Storage: Refrigerate for up to 4 days.

Type of Dish: Sauce and Condiments



Ingredients

- 1/4 cup fresh lemon juice
- 1 teaspoon lemon zest
- 1 garlic clove, minced
- 1/4 teaspoon dijon mustard
- 1 tablespoon water
- 1/2 teaspoon honey
- 1/4 teaspoon herbs de provence
- 1/4 teaspoon salt
- 2 tablespoons extra virgin olive oil

Instructions

In a small mixing bowl, whisk together the lemon juice, zest, garlic, mustard, water, honey, herbs and salt. Slowly whisk in the olive oil.