

# BALSAMIC HONEY VINAIGRETTE

This cooling and gut nourishing dressing for veggies and a cabbage coleslaw is a fun and healthy twist on dips and dressings!

SERVINGS	SERVING SIZE	TIME TO MAKE
4	1-2 TABLESPOON	5 MINUTES

## INGREDIENTS

- 1 1/2 Tablespoons Balsamic Vinegar
- 1 Tablespoon Extra Virgin Olive Oil
- 1 Tablespoon Red Onion, finely minced
- 1 teaspoon Honey
- 1 Teaspoon garlic, dried
- 1 Teaspoon Fresh Thyme, minced
- Dash of Salt & Pepper

## DIRECTIONS

1. Using a mason jar, place all ingredients into jar.
2. Place top on jar and shake.
3. This will last about 3-5 days in the fridge.
4. Enjoy!

TIP: You can double this recipe if you like more dressing on your salads or have a larger dinner party 😊

Nutritional Information per serving: 42 Calories, 4 grams Fat, 1 gram Saturated Fat, 0 mg Cholesterol, 2 mg Sodium, 3 grams Total Carbohydrates, 0 gram Fiber, 1 grams Sugar, 0 grams Protein, 1% Vitamin A, 1% Vitamin C, 0% Calcium, 1% Iron