

Helergon Kitchen

White Balsamic Vinaigrette Recipe

5 min Prep time	**5 min** Total time	**4** Servings
Easy Difficulty	**Italian-American** Cuisine	

Ingredients

Vinaigrette

- [ ] 1/3 cup white balsamic vinegar
- [ ] 3/4 cup extra-virgin olive oil
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp honey
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tbsp finely chopped fresh thyme or basil
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. In a small bowl, whisk together white balsamic vinegar, Dijon mustard, honey, and lemon juice until smooth.
2. Slowly drizzle in the olive oil while whisking continuously; the mixture will thicken and become glossy.
3. Stir in the fresh herbs, then season with salt and pepper, tasting as you go.
4. Let the vinaigrette rest for a couple of minutes, then give it a gentle stir before drizzling over your salad.

Nutrition per serving

180 kcal	0 g	5 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dressing separates, whisk gently to bring it back together.
- For a nutty twist, swap half the olive oil for walnut oil.
- A dash of creamy German cucumber salad cucumber works beautifully as a side.