

Strawberry-Balsamic Vinaigrette

Prep: 10 minutes | Cook: 0 minutes | Total: 10 minutes

Yield: 8 servings | Serving Size: ~2 tablespoons

Ingredients

$\frac{3}{8}$ cup sliced fresh or frozen strawberries, thawed if frozen

$\frac{1}{4}$ cup balsamic vinegar

$\frac{1}{2}$ medium shallot, chopped (about $\frac{1}{4}$ cup)

2 teaspoons fresh thyme leaves (or $\frac{1}{2}$ teaspoon dried thyme)

1 teaspoon Dijon mustard

$\frac{1}{4}$ teaspoon ground black pepper

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup extra-virgin olive oil

Directions

1. Add the strawberries, vinegar, shallot, thyme, mustard, black pepper, and salt to a blender or food processor.
2. Pulse or blend on low until broken down and starting to become smooth, about 1-2 minutes.
3. With the blender or food processor running on low speed, slowly drizzle the oil in a steady stream through the opening in the blender or food processor lid. This should take about 1-2 minutes.
4. Continue blending until completely smooth and creamy.
5. Serve right away, or chill before serving if desired.

Recipe Notes

- This vinaigrette will keep in the refrigerator for up to 7 days.
- If you don't have fresh or frozen strawberries, you can substitute 2-4 tablespoons strawberry jam or preserves, to taste.



Nutrition Facts Per Serving: Calories: 65 | Total Fat: 6.5 g | Saturated Fat: 1 g
Sodium: 110 mg | Total Carbohydrate: 2.5 g | Dietary Fiber: 0.5 g | Protein: 0.5 g

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