

Citrus Salad Dressing

Perfect for your favorite green or fruit salad

YIELD: 1 cup
PREP TIME: 5 minutes
COOK TIME: 8 minutes
TOTAL TIME: 8 minutes

INGREDIENTS

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¼ cup GC Napa Valley Organic Estate Extra Virgin Olive Oil
¼ cup GC Napa Valley Natural Lemon Olive Oil
¼ cup rice wine vinegar
1 tsp. Dijon mustard
1 orange, medium, zest and juice
1 large garlic clove, roughly chopped
1 tsp. GC Napa Valley Natural Lemon Finishing Sea Salt
1 tsp. GC Napa Valley Natural Meyer Lemon Tellicherry Pepper

TO PREPARE

- Place all ingredients in a blender. Blend until emulsified.
- Put dressing in a container with a lid. Refrigerate. Shake before using.

TO SERVE

Drizzle over the Composed Salad of Watermelon, Feta and Farmer's Market Greens or your favorite green or fruit salad.

SHOPPING LIST

1 bottle rice wine vinegar
1 orange, medium
1 garlic bulb

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