

## *Herbed Vinaigrette*

### **INGREDIENTS**

- 1/4 cup white wine vinegar
- 1 tablespoon chopped shallot or the white part of green onion
- 2 teaspoons Dijon-style mustard
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 3 tablespoons snipped herbs (any variety or combination from your AeroGarden)
- 3/4 cup extra virgin olive oil



Put all the ingredients (except the oil) in a blender. With the motor running, pour in the oil in a slow, steady stream until well blended.

Store the vinaigrette in the refrigerator and whisk it up just before dressing your salad.

1 Cup Dressing

*Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld*