



Balsamic Salad Dressing with Manuka Honey

*Balsamic vinegar,
honey, and mustard
pack a lot of flavor in
this sweet-yet-tangy
salad dressing.*

PREP TIME: 10 MIN

COOK TIME: N/A

INGREDIENTS

- 4 tbsp extra-virgin olive oil
- 1 tbsp balsamic vinegar
- ½ tsp dijon-style mustard
- ½ tsp Manuka Honey
- 1 clove garlic minced
- ¼ tsp sea salt
- ¼ tsp black pepper freshly ground

DIRECTIONS

1. In a small bowl or measuring cup, whisk together the oil, vinegar, Manuka Honey, and mustard.
2. Peel and mince the garlic. Add it to the dressing and whisk together.
3. Add the salt and pepper to taste, and whisk.
4. Let the dressing sit 5 to 10 minutes for the flavours to blend.



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