

Choco Fever Dream

Perfect Pasta Salad Dressing Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Dressing

- [ ] 1/3 cup extra-virgin olive oil
- [ ] 3 tbsp freshly squeezed lemon juice
- [ ] 1 tsp honey
- [ ] 1 tsp Dijon mustard
- [ ] 1 small garlic clove, minced
- [ ] 1 tbsp finely chopped fresh basil or parsley
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. In a small bowl, combine lemon juice, honey, mustard, and minced garlic; whisk until smooth.
2. Slowly drizzle in the olive oil while whisking constantly; the mixture will thicken and become glossy.
3. Stir in the fresh herbs, then season with salt and pepper, tasting for balance.
4. Drizzle the dressing over cooked pasta while it’s still slightly warm; toss gently to coat.
5. Serve immediately or let sit for 10 minutes for flavors to meld.

Nutrition per serving

180 kcal	0 g	5 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dressing separates, whisk in an extra teaspoon of olive oil.
- Adjust sweetness by adding a touch more honey if the lemon is very tart.
- For a creamy twist, blend in a tablespoon of Greek yogurt after emulsifying.