

Choco Fever Dream

White Balsamic Vinaigrette

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

Ingredients

Main Ingredients

- [ ] 1/4 cup white balsamic vinegar
- [ ] 3 tbsp extra virgin olive oil
- [ ] 1 tsp Dijon mustard
- [ ] 1 tsp honey
- [ ] 1/2 tsp sea salt
- [ ] 1/4 tsp freshly ground black pepper

Instructions

1. In a small bowl, whisk together white balsamic vinegar, Dijon mustard, and honey until smooth.
2. Slowly drizzle in the olive oil while whisking continuously; the mixture will begin to thicken.
3. Season with sea salt and black pepper, then give it a final whisk to incorporate everything.
4. Taste and adjust the balance – a splash more honey if you like extra sweetness or a pinch more vinegar for tang.
5. Serve immediately over your favorite greens, or store in the refrigerator for later use.

Nutrition per serving

120 kcal	0 g	5 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the vinaigrette separates after chilling, simply shake or whisk it again.
- For a citrus twist, add a teaspoon of freshly squeezed lemon juice.
- Use a glass jar with a tight lid for easy storage and shaking.