

RASPBERRY ALMOND VINAIGRETTE

Elevate a simple salad with homemade raspberry vinaigrette. It’s a sweet and tart vinaigrette combining frozen red raspberries, red wine vinegar and shallot. The dressing is emulsified with Dijon mustard and almond oil.



PORTION SIZE: 1 ounce

CREDITING: DOES NOT CREDIT



INGREDIENTS	40 SERVINGS	DIRECTIONS
IQF whole or whole and broken (crumbles) Washington red raspberries, thawed	5 cups	1. Puree raspberries, shallots, vinegar, honey, Dijon, salt and pepper in a mini prep or with an emersion blender. Alternatively, a blender or food processor will work, but you'll need to scrape the edges to get the mixture going.
Shallots, chopped	1/3 cup	
Red wine vinegar	2/3 cup	
Honey	¼ cup	
Mustard, Dijon	1 ⅔ tablespoons	
Salt, kosher	1 teaspoon	
Pepper, black, ground	1 teaspoon	
Almond oil	2 ½ cups	2. Add oil and puree again to combine. Store in jar in the refrigerator for up to 5 days.

NUTRITION INFORMATION			1 serving = 1 ounce		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	140		Total Carbohydrate	5	(g)
Total Fat	14	(g)	Dietary Fiber	2	(g)
Saturated Fat	1	(g)	Total Sugars	3	(g)
Cholesterol	0	(mg)	Vitamin D	0	(IU)
Sodium	65	(mg)	Calcium	9	(mg)
Protein	0	(g)	Iron	0	(mg)

NOTES
For a vegan option: substitute agave or maple syrup in place of honey.
YIELD/VOLUME
5 cups
SOURCE
Katie Webster, Health Seasonal Recipes