Strawberry-Balsamic Vinaigrette

Prep: 10 minutes | Cook: 0 minutes | Total: 10 minutes

Yield: 8 servings | Serving Size: ~2 tablespoons

Ingredients

¾ cup sliced fresh or frozen strawberries, thawed if frozen
¼ cup balsamic vinegar
½ medium shallot, chopped (about ¼ cup)
2 teaspoons fresh thyme leaves (or ½ teaspoon dried thyme)
1 teaspoon Dijon mustard
¼ teaspoon ground black pepper
¼ teaspoon salt
¼ cup extra-virgin olive oil

Directions

1. Add the strawberries, vinegar, shallot, thyme, mustard, black pepper, and salt to a blender or food processor.
2. Pulse or blend on low until broken down and starting to become smooth, about 1-2 minutes.
3. With the blender or food processor running on low speed, slowly drizzle the oil in a steady stream through the opening in the blender or food processor lid. This should take about 1-2 minutes.
4. Continue blending until completely smooth and creamy.
5. Serve right away, or chill before serving if desired.

Recipe Notes

• This vinaigrette will keep in the refrigerator for up to 7 days.

• If you don’t have fresh or frozen strawberries, you can substitute 2-4 tablespoons strawberry jam or preserves, to taste.

Nutrition Facts Per Serving: Calories: 65 | Total Fat: 6.5 g | Saturated Fat: 1 g
Sodium: 110 mg | Total Carbohydrate: 2.5 g | Dietary Fiber: 0.5 g | Protein: 0.5 g

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