

# GREEK SALAD DRESSING★★★★★

COURSE: SALAD CUISINE: GREEK

KEYWORD: NUT FREE, SALAD, SALAD DRESSING

PREP TIME: 5 MINUTES COOK TIME: 0 MINUTES

TOTAL TIME: 5 MINUTES SERVINGS: 12 CALORIES: 54KCAL

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This is the BEST Greek Salad Dressing recipe! It tastes better than store-bought dressing and can be made in just minutes, using ingredients you already have in your pantry.

## INGREDIENTS

- 1/3 cup olive oil
- 3 tablespoons raw apple cider vinegar
- 1 tablespoons fresh lemon juice
- 2 small garlic cloves , **minced**
- 1/2 teaspoon spicy brown mustard **(or Dijon)**
- 1 teaspoon dried oregano
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper

## INSTRUCTIONS

1. Combine all of the ingredients in a glass jar, seal the lid, and shake until emulsified. (I like to use glass mason jars for this purpose, so you can just screw on the lid and shake, and then it's ready to store.)
2. You can serve this right away, but like most dressings, the flavor will get better as the ingredients meld together. For best results, wait at least 30 minutes before serving over your favorite salad ingredients.
3. Leftover dressing can be stored in the fridge for up to a week.

## NUTRITION

Calories: 54kcal | Carbohydrates: 1g | Protein: 1g | Fat: 6g | Saturated Fat: 1g | Sodium: 148mg | Fiber: 1g | Sugar: 1g | Vitamin C: 0.5mg

<https://detoxinista.com/classic-greek-salad-dressing/>