



APPLE CIDER VINAIGRETTE

COURSE: SALAD PREP TIME: 10 MINUTES COOK TIME: 20 MINUTES
TOTAL TIME: 30 MINUTES SERVINGS: 32 SERVINGS CALORIES: 64 KCAL

A light and tangy dressing that compliments salads with homemade, healthy flavor.

INGREDIENTS

3 cups Cider vinegar
2 tsp Garlic Salt
4 tbsp Parsley dried
1 cup Extra Virgin olive oil
1-1/3 tbsp Splenda

INSTRUCTIONS

1. Whisk all ingredients together thoroughly.

RECIPE NOTES

Keep leftover apple cider vinaigrette in the refrigerator for up to one week. The olive oil will solidify in the refrigerator, so let it warm at room temperature for 15 minutes and shake well before serving. HACCP Always wash hands prior to handling food. Wear disposable gloves while handling food. Follow HACCP defrosting and holding procedures.

NUTRITION FACTS PER SERVING (2TBSP)

Calories: 64 kcal | Fat: 6.8 g | Saturated fat: 0.93 g | Sodium: 146 mg | Potassium: 18 mg | Protein: 0.05 g | Vitamin A: 40 % | Vitamin C: 0.7 % | Calcium: 2 % | Iron: 0.1 %

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.