



STRAWBERRY LEMON DIJON VINAIGRETTE



SERVES: 4 | PREP TIME: 5M | COOK TIME: 0M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

- 2 Tbsp Crofter's Organic Premium Strawberry Fruit Spread
- 2 Tbsp Dijon Mustard
- 2 Tbsp White Wine Vinegar
- 1 Tbsp Fresh Lemon Juice
- ¼ Cup Extra Virgin Olive Oil
- Pinch of Salt
- Pinch of Pepper
- Pinch of Fresh Parsley

DIRECTIONS:

1. In a medium sized mixing bowl, combine the Crofter's Premium Strawberry Fruit Spread with the Dijon mustard, white wine vinegar and fresh lemon juice. Give this a quick mix with a whisk.
2. Next, slowly stream the olive oil into the mixture while continuously whisking. This is to help ensure that the vinaigrette won't split (vinegar separating from the oil). If this happens, just simply re-whisk the vinaigrette or give it a really good shake. Finally season the vinaigrette with a pinch of salt, pepper, and fresh parsley. Enjoy!