Apple Cider Vinaigrette

Ingredients:

1/4 cup apple cider vinegar
1/4 cup white wine vinegar
1 tablespoon Dijon mustard
2 tablespoons agave syrup
1/4 teaspoon kosher salt
1/4 teaspoon black pepper
1/2 cup extra-virgin olive oil
1 1/2 tablespoons minced shallots

Nutrition Facts

Serving Size 2 tablespoons (34g)
Servings Per Container 9

Amount Per Serving	
Calories 140	Calories from Fat 110
	% Daily Value*
Total Fat 12g	**18%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 95mg	**4%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	**0%**
Sugars 3g	
Protein 0g	

Vitamin A 0% • Vitamin C 2%
Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

1. Combine first 6 ingredients in a small bowl, stirring with a whisk.
2. Gradually add oil, stirring constantly with a whisk; stir in shallots.
3. Add to any green salad.

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