

Citrus Vinaigrette with Thyme

🕒 Prep: 5 mins Total: 5 mins

👤 Servings: 1 1/4 cup

1x	2x	3x
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INGREDIENTS

- 1 orange, juiced (~1/3 cup)
- 1/2 lemon, juiced
- 1 tsp. orange zest
- 1 1/2 tsp. fresh thyme (or 1/2 tsp. dried thyme)
- 1 tsp. dijon mustard (whole30 compliant) or yellow mustard
- 1 tsp. honey or maple syrup (OMIT for Whole30)
- 3 garlic cloves, minced (or 1 Tbsp. finely minced shallots)
- Sea salt and pepper to taste
- 2/3 cup avocado oil or olive oil

INSTRUCTIONS

1. In a small food processor or blender, add all of the ingredients and blend until well combined. May also whisk ingredients together.
2. **Because no vinegar is used in this recipe, using a blender or food processor really helps to emulsify the ingredients so that they stay blended. You may need to run the dressing under warm water if oil solidifies and then give it a good shake to mix.

NOTES

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NUTRITION INFORMATION

Serving Size: 2 Tbsp. (1/10th of recipe) Calories: 139 Fat: 15 g Sodium: 50 mg
Carbohydrate: 1 g (Sugar: 1 g) Protein: 0 g

DIETARY

Dairy-Free Egg-Free Gluten-free Grain-Free Paleo Vegan Vegetarian Whole30

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