

“Lemon Zest Vinaigrette”

Recipe HACCP Process: #1 No Cook

Serving Size: 2 Tablespoons

Yield: 50

Source: JSI Back to Basics: Building Flavors that Excite (*adapted from Waltham Public Schools*)

Ingredients:

Ingredient Name	Measurements
Lemon juice	1 ½ cup + 1 Tbsp
Vinegar, red wine	1 ½ cup + 1 Tbsp
Dijon mustard	¾ cup + ½ Tbsp
Garlic, minced	12 cloves
Oregano, dried	2 Tbsp + ¼ tsp
Salt, kosher	1 Tbsp
Honey	3 Tbsp + 1 tsp
Oil, olive	3 1/8 cup

**Note: Choose USDA foods whenever available to save on cost.*

Instructions:

1. Add all ingredients, except olive oil, to a food processor, blender, or container to use emulsion blender.
2. Slowly stream in olive oil as the other ingredients are all being blended.
3. Store in refrigerator for up to a week.
4. Hold for cold service at 41° or lower.

Nutritional Analysis:

Nutrients	Amount based on one serving
Calories	131.53 kcal
Total Fat	13.90 g
Saturated Fat	1.87 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	227.11 mg
Total Carbohydrate	1.93 g
Dietary Fiber	0.13 g
Total Sugars	0.13 g
Protein	0.10 g

**Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of "John C. Stalker" as the district.*