

Sweet and Tangy Lemon Vinaigrette



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Servings: 1 cup

Prep & Cook Time: 5 minutes

Ingredients

- 2 large Organic lemons, washed
- 6 Tablespoons Extra Virgin Olive Oil
- 1 teaspoon Dijon Mustard
- 1/2 teaspoon Himalayan Pink Sea Salt
- 1/2 teaspoon Black pepper
- (to taste) Dash Organic Monk Fruit Extract Powder or Organic Stevia

Instructions

1. Squeeze your two fresh lemons into a small bowl. I squeeze the juice through a small strainer to catch the seeds.
2. Add the rest of the above ingredients into the lemon juice. Whisk together until well blended.

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3. Drizzle over your favorite garden salad!
4. Note: It keeps in the fridge for about 1 week.