

# ITALIAN GARDEN VINAIGRETTE

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## Ingredients

4 Green Onion, white & green parts separated

2 Celery Stalks

1 large Carrot, about 5 ounces

1 Tablespoon Dijon Mustard

1 teaspoon Red Pepper Flakes

1/2 Cup White Wine Vinegar

1 Garlic Clove, smashed

1/3 Cup Oliv Avocado-EVO blended Oil

3/4 Cup Grapeseed Oil

1-ounce Oregano minced

1-ounce Basil

Salt, Black Pepper & Sugar

## Directions

Roughly chop the Onion whites, Carrot & Celery. Use a food processor to pulse the whites of green onion, Carrot and Celery- do not puree too much.

Pour in Mustard, Pepper Flakes and Vinegar then turn on and pulse in the combined Oils.

Add minced herbs to finish and season with a Tablespoon or two of Sugar, a good amount of Ground Black Pepper and some Salt.