## **Italian Dressing**

By making your own dressing, you can control the amount of fat and salt that you add, as well as the quality of the ingredients.



## **Ingredients:**

<sup>2</sup> / <sub>3</sub> cup	Olive oil	150 mL
<sup>1</sup> / <sub>3</sub> cup	Lemon juice	75 mL
1 Tbsp	Granulated sugar	15 mL
$\frac{1}{2}$ tsp	Paprika	2 mL
¹⁄₂ tsp	Dry mustard	2 mL
1 tsp	Onion, finely chopped	5 mL
1 tsp	Basil	5 mL
1 tsp	Oregano	5 mL
¹⁄₂ tsp	Garlic powder	2 mL
1⁄4 tsp	Black pepper	1 mL

## **Directions:**

1. Add all ingredients together and mix well or put in a blender. Store in fridge.

## Makes 8 servings (2 Tbsp/ 30 mL/ 32g)

Nutrition Facts Per 1/8 of recipe (2 Tbsp/ 30 mL/ 32g)		
Amount	% Daily Value	
Calories 172		
<b>Fat</b> 19 g	11 %	
Saturated 2 g + Trans 0 g	10 %	
Cholesterol 0 mg		
Sodium 0 mg	0 %	
Carbohydrate 2 g	1 %	
Fibre 0 g	0 %	
Sugars 2 g		
Protein 0g		
Vitamin A	10 %	
Vitamin C	6 %	
Calcium	1 %	
Iron	0 %	



**Nutrition Services**