

# Tarragon Vinaigrette

## YIELD: 6 SERVINGS

Gluten-free  
Dairy-free

## RECIPE CUSTOMIZATION

To make it low-FODMAP,  
omit garlic

## INGREDIENTS

5 Tbsp tarragon, fresh  
2 Tbsp thyme, fresh  
2 lemons, zested and juiced  
2 Tbsp white wine vinegar  
1 Tbsp Dijon mustard  
2 cloves garlic  
2/3 cup extra virgin olive oil  
Salt, kosher (to taste)  
Pepper (to taste)

## DIRECTIONS

1. Place all ingredients in a blender or food processor.
2. Purée until smooth.



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### NUTRITION FACTS

Serving size 1 (1.8 oz)

Amount Per Serving	52g
<b>Calories</b>	<b>227</b>
	<b>% Daily Value</b>
<b>Total Fat 24.4g</b>	<b>38%</b>
Saturated Fat 4.3g	17%
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 419mg</b>	<b>17%</b>
<b>Total Carbohydrate 3g</b>	<b>1%</b>
Dietary Fiber 1g	2%
Sugars 0g	
<b>Protein 1g</b>	<b>1%</b>
Vitamin A	2%
Vitamin C	14%
Calcium	3%
Iron	5%