



BASIL VINAIGRETTE

Basic Lifestyle

INGREDIENTS

1 small shallot, peeled and quartered
½ cup loosely packed fresh basil leaves
¼ cup extra-virgin olive oil
3 TBS red-wine vinegar
2 TSP honey or agave syrup
2 TSP Dijon mustard
½ TSP ground pepper
¼ TSP salt

INSTRUCTIONS

—Combine shallot, basil, oil, vinegar, honey (or agave), mustard, pepper and salt in a blender. Puree until smooth.

Note: You can make this ahead and refrigerate for up to 5 days. The vinaigrette will discolor, but will remain flavorful.

SERVING INFO: (Yields 6 servings): 2 TBS = 1 FT

See photo of recipe at [Instagram](#) and [Facebook](#).