



GARLIC-OREGANO VINAIGRETTE

Basic Lifestyle

INGREDIENTS

3 tbs dried oregano, preferably Greek
½ cup extra-virgin olive oil
½ cup red-wine vinegar
2 cloves garlic, minced
¾ TSP kosher salt
½ TSP ground pepper

INSTRUCTIONS

—Rub oregano with your hands to release its oils, then toast it in a small dry skillet over low heat for a minute or two. Add oil, vinegar, garlic, salt and pepper and heat until just warm, about 1 minute. Transfer to a large bowl and whisk until well combined.

Note: You can cover and refrigerate for up to 3 days; bring to room temperature before using.

SERVING INFO: (Yields 8 servings)

2 TBS = 1 FT

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