

Meyer Lemon Vinaigrette

Makes about 1½ cups

1/4 cup lemon juice
2 tablespoons light agave syrup
2 tablespoons white wine vinegar
1 cup grapeseed oil
½ teaspoon kosher salt

Combine the lemon juice, light agave syrup, and white wine vinegar in a blender and puree until smooth. With the blender running, add the grapeseed oil in a slow, steady stream until the mixture is emulsified. Add the salt and pulse to blend.

1 Tablespoon of Meyer Lemon Vinaigrette
80 calories | 8g fat | 3g carb | 0g protein | df | gf