



## 825205 - Herb Vinaigrette Dressing

Source: K12 Culinary

Number of Portions: 48

Size of Portion: 2 tbsp

Alternate Recipe Name: Italian Herb Dressing

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

### Attributes:

Condiments

HACCP Process: No HACCP Process

| Ingredients                                                                                                                                                                                                                                                | Measures                                                                                 | Instructions                                                                                                                                                                                                                                                                                                                                                                                     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 002068 VINEGAR,RED WINE.....<br>019335 SUGARS,GRANULATED.....<br>900160 BASIL LEAF.....<br>901058 OREGANO LEAVES,DRIED.....<br>002047 SALT, TABLE.....<br>002020 GARLIC POWDER.....<br>002030 PEPPER,BLACK.....<br>826521 Mustard, Dijon, Grey Poupon..... | 2 cups<br>1 Tbsp<br>2 tsp<br>2 TSP (leaves)<br>2 tsp<br>1 tsp<br>1 TSP (ground)<br>2 tsp | <b>CCP: No bare hand contact with ready to eat food.</b><br>In a large mixing bowl combine the red wine vinegar, sugar, basil, oregano, salt, garlic powder, black pepper and Dijon mustard. Whisk just until ingredients are well mixed.                                                                                                                                                        |
| 050382 OIL, VEGETABLE, SOYBEAN, LOW SATURATED F...                                                                                                                                                                                                         | 1 qt                                                                                     | Slowly pour in the oil and blend while whisking constantly. Adding the oil slowly while whisking will help emulsify the vinaigrette, which prevents the dressing from separating later. Continue to whisk while slowly adding the oil until it has all been added. Alternately, combine all ingredients in a deep round food-safe container. Use an immersion blender to blend until emulsified. |
|                                                                                                                                                                                                                                                            |                                                                                          | For best results, prepare one day in advance of service. For quality, hold and serve at 41°F or below. Vinaigrette dressing may be kept in the refrigerator for 3 days after preparation.<br><br>Portion 2 tbsp or 1 fluid ounce per serving.                                                                                                                                                    |

\*Nutrients are based upon 1 Portion Size (2 tbsp)

|                        |          |               |        |           |         |                    |          |         |                             |
|------------------------|----------|---------------|--------|-----------|---------|--------------------|----------|---------|-----------------------------|
| Calories               | 164 kcal | Cholesterol   | *0* mg | Sugars    | *0.3* g | Calcium            | 1.58 mg  | 99.80%  | Calories from Total Fat     |
| Total Fat              | 18.14 g  | Sodium        | 103 mg | Protein   | 0.02 g  | Iron               | 0.07 mg  | 15.62%  | Calories from Saturated Fat |
| Saturated Fat          | 2.84 g   | Carbohydrates | 0.44 g | Vitamin A | 3.1 IU  | Water <sup>1</sup> | *9.40* g | *0.00%* | Calories from Trans Fat     |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 0.04 g | Vitamin C | 0.1 mg  | Ash <sup>1</sup>   | *0.27* g | 1.06%   | Calories from Carbohydrates |
|                        |          |               |        |           |         |                    |          | 0.06%   | Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
\* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.