



## Garlic Vinaigrette

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	5 MIN	0 MIN		8

Garlic vinaigrette is a light and refreshing dressing made with olive oil, garlic, and vinegar. It has a balanced flavor with a slight tang and a bold garlic aroma that enhances any salad. This simple dressing comes together in minutes and is a healthier alternative to creamy dressings. It works perfectly for salads, roasted vegetables, and even as a marinade.

### Ingredients

- ½ cup olive oil
- 2-3 garlic cloves, minced
- 2 tablespoons vinegar (red wine or apple cider)
- 1 teaspoon Dijon mustard (optional)
- Salt and pepper to taste

### Recipe Summary

- Prep Time: 5 minutes

- Cook Time: 0 minutes
- Total Time: 5 minutes
- Servings: ~1 cup
- Course: Dressing / Sauce
- Cuisine: International

## Cooking Method

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### Instructions

1. In a bowl or jar, combine garlic, vinegar, mustard, salt, and pepper.
2. Slowly whisk in olive oil until well combined.
3. Taste and adjust seasoning if needed.
4. Shake or stir before serving.

## Cooking Tips

- Use good-quality olive oil for best flavor
- Let the dressing sit for a few minutes to develop flavor
- Shake well before each use

## Variations

- Add honey for a sweeter version
- Add lemon juice for extra freshness
- Use balsamic vinegar for deeper flavor
- Add herbs like oregano or basil

## What to Serve with Garlic Vinaigrette

- Green salads
- Roasted vegetables
- Grain bowls
- Pasta salads

## Storage

Store in a sealed container in the refrigerator for up to **5-7 days**.

## Reheating

No reheating needed. Bring to room temperature before serving.

## Frequently Asked Questions

### Can I use lemon instead of vinegar?

Yes, it works well for a fresh flavor.

### Why did my vinaigrette separate?

Oil and vinegar naturally separate—shake before use.

### Can I make it ahead of time?

Yes, it stores well and improves in flavor.

### Recipe Author

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