

# Citrus Vinaigrette (Serves 8)

## Ingredients:

- ½ small shallot, quartered
- 1 teaspoon orange zest
- ¼ cup orange juice, preferably freshly squeezed
- 2 tablespoons lemon juice
- 2 teaspoons Dijon mustard
- ½ teaspoon salt
- ½ teaspoon ground pepper
- ¼ cup extra-virgin olive oil

- ¼ cup neutral oil, such as canola or avocado

## Directions:

Combine shallot, orange zest, orange juice, lemon juice, mustard, salt, and pepper in a blender or mini food processor. (Alternatively, combine in a jar and use an immersion blender.) Add olive oil and canola (or avocado) oil; blend until smooth.



Recipe courtesy of [Eatingwell.com](https://www.eatingwell.com); for nutritional information click [here](#).

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