



Flourishing Kitchen

Lemon Herb Vinaigrette

Raw. Vegan. Gluten-free.

Prep Time: 5 mins | Soak Time: 0 min | Serves: 1-2

Recipe Ingredients:

3 tbsp extra virgin olive oil
1 tbsp freshly squeezed lemon juice
1 tsp dijon mustard
1 tsp maple syrup
1 tsp finely chopped fresh parsley
¼ tsp fresh thyme leaves
pinch of salt and freshly ground black pepper



You Will Need:

bowl
fork or whisk
jar with a lid for storing in the fridge

Recipe Directions

1. Add salt and pepper to your bowl with the lemon juice and mix until the salt completely dissolves.
2. Add in the extra virgin olive oil, dijon mustard and maple syrup then mix together with a fork or a whisk until fully combined.
3. Stir in the fresh herbs. Taste test and add more lemon or seasoning to your own preference.

Notes

To make a larger quantity for your raw vegan salads simply double or triple the measurements provided.