



Baby Tomato Vinaigrette



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



4

CALORIES



31 kcal

SIDE DISH

Ingredients

- ☐ 1 cup tiny cherry tomatoes red yellow ()
- ☐ 1 tablespoon tarragon leaves fresh minced
- ☐ 2 teaspoons olive oil
- ☐ 1 tablespoon mild onion minced
- ☐ 1 teaspoon citrus champagne vinegar

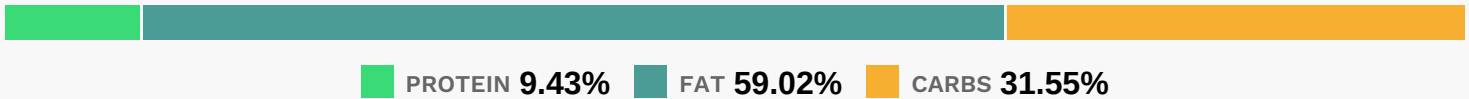
Equipment

- ☐ bowl

Directions

- ☐ Rinse 1 cup tiny cherry tomatoes (about 3/4 in. wide; red, yellow, orange, or a mixture).
- ☐ Cut tomatoes into halves and put in a bowl.
- ☐ Add 1 tablespoon minced mild onion, 1 tablespoon minced fresh tarragon leaves, 2 teaspoons olive oil, and 1 teaspoon white wine vinegar. Stir to mix; add salt to taste.
- ☐ If making sauce up to 1 day ahead, cover and chill.

Nutrition Facts



Properties

Glycemic Index:24.25, Glycemic Load:0.58, Inflammation Score:-3, Nutrition Score:2.7469565324161%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg

Nutrients (% of daily need)

Calories: 30.78kcal (1.54%), Fat: 2.17g (3.34%), Saturated Fat: 0.32g (1.97%), Carbohydrates: 2.61g (0.87%), Net Carbohydrates: 2.18g (0.79%), Sugar: 1.03g (1.15%), Cholesterol: 0mg (0%), Sodium: 5.42mg (0.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.78g (1.56%), Vitamin C: 9.56mg (11.59%), Manganese: 0.18mg (9.12%), Vitamin A: 255.7IU (5.11%), Iron: 0.84mg (4.67%), Potassium: 138.21mg (3.95%), Vitamin B6: 0.07mg (3.73%), Vitamin E: 0.5mg (3.31%), Folate: 10.11µg (2.53%), Calcium: 24.7mg (2.47%), Magnesium: 9.73mg (2.43%), Vitamin K: 2.26µg (2.15%), Copper: 0.04mg (2.04%), Vitamin B2: 0.03mg (1.9%), Vitamin B3: 0.36mg (1.79%), Fiber: 0.43g (1.73%), Phosphorus: 16.73mg (1.67%), Vitamin B1: 0.02mg (1.26%)