



Champagne-Shallot Vinaigrette



Vegetarian



Gluten Free



Dairy Free

READY IN



5 min.

SERVINGS



5

CALORIES



109 kcal

SIDE DISH

Ingredients

- ☐ 3 tablespoons champagne vinegar
- ☐ 2 teaspoons dijon mustard
- ☐ 0.3 cup olive oil extra virgin
- ☐ 2 teaspoons honey
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.3 teaspoon pepper freshly ground
- ☐ 1 tablespoon shallots finely chopped

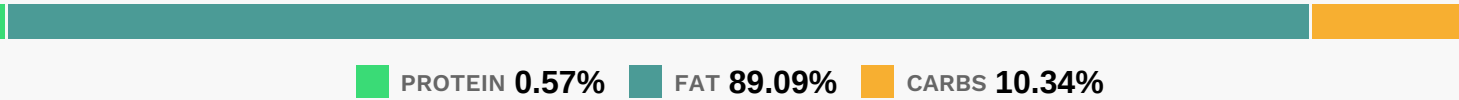
Equipment

- ☐ bowl
- ☐ whisk

Directions

- ☐ Whisk together vinegar, shallots, honey, Dijon mustard, kosher salt, and freshly ground pepper in a small bowl. Gradually whisk in olive oil until blended.

Nutrition Facts



Properties

Glycemic Index:29.25, Glycemic Load:1.3, Inflammation Score:-1, Nutrition Score:1.1008695759203%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 108.61kcal (5.43%), Fat: 10.87g (16.73%), Saturated Fat: 1.5g (9.36%), Carbohydrates: 2.84g (0.95%), Net Carbohydrates: 2.66g (0.97%), Sugar: 2.49g (2.76%), Cholesterol: 0mg (0%), Sodium: 255.86mg (11.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.16g (0.31%), Vitamin E: 1.56mg (10.43%), Vitamin K: 6.71µg (6.39%), Manganese: 0.03mg (1.7%), Selenium: 0.73µg (1.05%)