



Dijon-Rosemary Dressing



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



2

CALORIES



367 kcal

SIDE DISH

Ingredients

- ☐ 0.1 teaspoon pepper black freshly ground
- ☐ 1 tablespoon dijon mustard
- ☐ 0.5 teaspoon rosemary fresh minced
- ☐ 2 tablespoons mayonnaise
- ☐ 0.3 cup olive oil
- ☐ 0.3 teaspoon salt
- ☐ 2 tablespoons cup heavy whipping cream sour
- ☐ 0.5 teaspoon sugar

- ☐ 1 tablespoon water cold
- ☐ 2 teaspoons citrus champagne vinegar

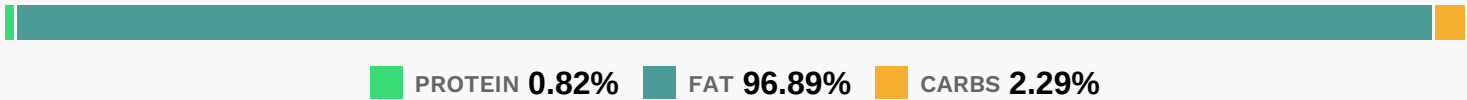
Equipment

- ☐ bowl
- ☐ whisk

Directions

- ☐ Combine first 8 ingredients in a bowl; slowly whisk in olive oil. Stir in rosemary.

Nutrition Facts



Properties

Glycemic Index:92.05, Glycemic Load:0.78, Inflammation Score:-1, Nutrition Score:4.0760868703542%

Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg

Nutrients (% of daily need)

Calories: 367.36kcal (18.37%), Fat: 40.06g (61.63%), Saturated Fat: 6.6g (41.23%), Carbohydrates: 2.13g (0.71%), Net Carbohydrates: 1.77g (0.64%), Sugar: 1.59g (1.77%), Cholesterol: 12.96mg (4.32%), Sodium: 467.16mg (20.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.76g (1.52%), Vitamin K: 39.57µg (37.69%), Vitamin E: 4.42mg (29.47%), Selenium: 3.33µg (4.76%), Manganese: 0.05mg (2.64%), Phosphorus: 20.77mg (2.08%), Calcium: 19.58mg (1.96%), Iron: 0.35mg (1.93%), Vitamin A: 90.6IU (1.81%), Vitamin B2: 0.03mg (1.66%), Fiber: 0.36g (1.43%), Magnesium: 5.46mg (1.36%), Vitamin B1: 0.02mg (1.21%)