

## Dill Vinaigrette



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



15 min.

SERVINGS



1

CALORIES



516 kcal

SIDE DISH

### Ingredients

- 0.5 teaspoon dill weed dried
- 0.1 teaspoon mustard dry
- 0.1 teaspoon garlic powder
- 0.1 teaspoon ground pepper black
- 0.1 teaspoon onion powder
- 2 tablespoons red wine vinegar
- 0.1 teaspoon salt
- 0.3 cup vegetable oil

1.5 teaspoons sugar white

## Equipment

blender

## Directions

In a blender, combine the oil, vinegar, sugar, dill weed, salt, onion powder, garlic powder, dry mustard and pepper. Blend until smooth, cover and refrigerate until chilled.

## Nutrition Facts

**PROTEIN 0.22%** **FAT 94.38%** **CARBS 5.4%**

## Properties

Glycemic Index:107.09, Glycemic Load:4.23, Inflammation Score:-1, Nutrition Score:6.2434783937491%

## Nutrients (% of daily need)

Calories: 515.84kcal (25.79%), Fat: 54.65g (84.07%), Saturated Fat: 8.32g (52.02%), Carbohydrates: 7.04g (2.35%), Net Carbohydrates: 6.8g (2.47%), Sugar: 6.03g (6.7%), Cholesterol: 0mg (0%), Sodium: 294.67mg (12.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.29g (0.58%), Vitamin K: 100.66µg (95.87%), Vitamin E: 4.48mg (29.84%), Manganese: 0.08mg (3.97%), Iron: 0.47mg (2.63%), Calcium: 13.99mg (1.4%), Magnesium: 5.39mg (1.35%), Potassium: 40.52mg (1.16%)