



## Lemon-Basil Mayonnaise



Vegetarian



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



382 kcal

SIDE DISH

### Ingredients

- 0.5 cup firmly basil leaves fresh packed
- 1 garlic clove
- 1 tablespoon lemon rind grated
- 2 cups mayonnaise

### Equipment

- food processor
- bowl

## Directions

- Process mayonnaise and garlic clove in a food processor until smooth.
- Add basil leaves and lemon rind; pulse 3 to 4 times or until basil is finely chopped. Store in refrigerator up to 1 week.
- Even though this won't freeze, it's unbelievably delicious with a bowl of grape tomatoes or on a turkey sandwich. Use it in place of plain mayonnaise in deviled eggs or main dish salads; it's also great with chicken, shrimp, or tuna. Try this flavorful mayonnaise instead of tartar sauce the next time you serve your favorite fish.

## Nutrition Facts

**PROTEIN 0.65%** **FAT 98.72%** **CARBS 0.63%**

## Properties

Glycemic Index:18.75, Glycemic Load:0.21, Inflammation Score:-1, Nutrition Score:5.4143479482635%

## Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 382.06kcal (19.1%), Fat: 41.9g (64.46%), Saturated Fat: 6.55g (40.96%), Carbohydrates: 0.6g (0.2%), Net Carbohydrates: 0.49g (0.18%), Sugar: 0.36g (0.4%), Cholesterol: 23.52mg (7.84%), Sodium: 355.77mg (15.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Vitamin K: 97.51µg (92.87%), Vitamin E: 1.85mg (12.34%), Vitamin A: 115.93IU (2.32%), Selenium: 1.35µg (1.93%), Vitamin C: 1.35mg (1.64%), Manganese: 0.03mg (1.37%), Phosphorus: 13.26mg (1.33%), Vitamin B12: 0.07µg (1.12%), Vitamin B5: 0.1mg (1.04%)