



## Raspberry Mayonnaise

 Gluten Free  Dairy Free  Low Fod Map

READY IN



45 min.

SERVINGS



5

CALORIES



65 kcal

SIDE DISH

### Ingredients

- 0.3 cup egg substitute
- 0.1 teaspoon pepper white
- 2 tablespoons raspberry vinegar
- 0.3 teaspoon salt
- 0.8 cup vegetable oil

### Equipment

- food processor
- blender

## Directions

- Process first 4 ingredients in a blender or food processor until blended. Turn blender on high; add oil in a slow, steady stream; process until mixture thickens. Cover and chill.

## Nutrition Facts

 **PROTEIN 7.42%**  **FAT 90.55%**  **CARBS 2.03%**

## Properties

Glycemic Index:8, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.7256521739714%

## Nutrients (% of daily need)

Calories: 64.98kcal (3.25%), Fat: 6.54g (10.06%), Saturated Fat: 1g (6.24%), Carbohydrates: 0.33g (0.11%), Net Carbohydrates: 0.32g (0.12%), Sugar: 0.26g (0.29%), Cholesterol: 0mg (0%), Sodium: 140.46mg (6.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.21g (2.41%), Vitamin K: 12.05µg (11.48%), Selenium: 4.96µg (7.09%), Vitamin E: 0.73mg (4.84%), Vitamin B2: 0.05mg (2.73%), Vitamin B5: 0.2mg (1.99%), Iron: 0.26mg (1.44%), Vitamin D: 0.19µg (1.28%)