



Tangerine Yogurt Salad Dressing

Featuring: Tangerine & Garlic Infused Olive Oils

You Will Need:

- 1 Tablespoon lime juice
- 1 Tablespoon lemon juice
- 2 teaspoons honey
- ½ cup of plain whole milk yogurt
- ¼ cup Delavignes Extra Virgin Olive Oil
- 1 Tablespoon Delavignes Tangerine Infused Olive Oil
- 1 Tablespoon Delavignes Garlic Infused Olive Oil
- ½ teaspoon freshly ground pepper
- ¼ teaspoon sea salt

Instructions:

Whisk all ingredients together in a medium bowl until well incorporated. Dress salad to your preference; refrigerate any leftovers in airtight container for up to 3 days.

* Also a great dip for your favorite fresh veggies!

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481