

## Strawberry and Balsamic Vinaigrette



*Indulge in our irresistible Strawberry Balsamic Dressing recipe. This bold combination of sweet and tangy flavors will add a refreshing and sophisticated touch to your salads, making every bite deliciously memorable.*

Preparation 2 min

Cooking 0 min

Servings 4

Nutrition Facts (per serving)

Calories 30

Fat 2

Carbohydrates 3

Fibre 0

Protein 0

Sodium 0

### **Ingredients**

- 160 ml (2/3 cup) Quebec strawberries (about 5 large or 7 small) (see Notes)
- 10 ml (2 tsp) extra virgin olive oil
- 5 ml (1 tsp) maple syrup
- 5 ml (1 tsp) balsamic vinegar

**Notes:** You can use 250 ml (1 cup) of frozen strawberries instead of fresh ones. Thaw them for 30 seconds in the

## Preparation

1. In the container of an electric blender (Magic Bullet type), place all ingredients and blend until smooth.
2. Serve on a green salad or as an original sauce to accompany grilled meat..

## Notes

Can be kept for 7 days in the refrigerator.



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