## Golden Tomato Vinaigrette

Tbsp extra virgin Olive Oil 1½ Tbsp honey 1

1½ cups golden tomatoes, 1½ oz red wine vinegar roasted 1/4 tsp sea salt, to taste

clove garlic, minced ½ tsp black pepper, coarse

ground, to taste

Tbsp fresh basil 1 1/4 fresh oregano tsp



## **Procedure**

- 1 Place all ingredients in blender.
- 2 Pulse at first, then blend on high until smooth.

Yield: 2 Tbsp./1 oz.

## **Nutrition Facts**

Serving size: Entire recipe (12.9 ounces).

| Amount Per Serving         |               |
|----------------------------|---------------|
| Calories                   | 279.61        |
| Calories From Fat (45%)    | 124.63        |
|                            | % Daily Value |
| Total Fat 14.12g           | 22%           |
| Saturated Fat 1.95g        | 10%           |
| Cholesterol 0mg            | 0%            |
| Sodium 360.92mg            | 15%           |
| Potassium 702mg            | 20%           |
| Total Carbohydrates 38.19g | 13%           |
| Fiber 3.66g                | 15%           |
| Sugar 33.01g               |               |
| Protein 2.85g              | 6%            |

## **Recipe Type**

Dressing