



Lemon, Garlic & Mustard Dressing

Ingredients

- 1 tablespoon of dijon mustard
- 1 clove of garlic, minced
- ½ teaspoon of salt
- ¼ teaspoon of black pepper
- 80ml fresh lemon juice
- 2 tablespoons olive oil



Method

Step 1 – Whisk together the mustard, garlic and salt and pepper in a bowl.

Step 2 – Pour in the lemon juice and continue to whisk. Gradually add the olive oil, still whisking until emulsified.

Step 3 – Transfer the dressing to an airtight container and store in the refrigerator. The dressing can be stored for up to 7 days.