

ROASTED GARLIC VINAIGRETTE

UTENSILS:

Sauté pan

Blender

INGREDIENTS:

1 Tablespoon olive oil

1 medium head of garlic

3 tablespoons vegetable broth

2 Tablespoons balsamic vinegar

1 handful fresh parsley

Salt & pepper to taste

1/3 cup olive oil

DIRECTIONS:

In pre-heated sauté pan, sauté the garlic in the 1 Tbsp of olive oil until browned. To a blender add all ingredients except 1/3 cup olive oil, slowly adding olive oil to emulsify the dressing. Refrigerate until ready to serve over

NOTES:

