

U.S. Parmesan Green Onion Vinaigrette

This vinaigrette is great for side salads or to enhance a pasta salad.



INGREDIENTS

(Makes about 500ml)

Garlic Cloves, chopped	10g
Green Onion, green tops, chopped	20g
Salt	4g
Black Pepper, ground	2g
U.S. Parmesan, shredded	160g
Honey	90ml
Lemon Juice, fresh squeezed	90ml
Olive Oil, divided	240ml

NUTRITIONAL CONTENT

Per 100g

Calories	502kcal
Total Fat	46g
Saturated Fat	10g
Trans Fat	46g
Cholesterol	19mg
Total Carbohydrates	15g
Dietary Fiber	0g
Sugars	12g
Protein	10g
Calcium	1mg
Magnesium	16mg
Phosphorus	196mg
Potassium	64mg
Sodium	691mg
Iron	1mg
Vitamin A	356IU
Vitamin C	7mg

PREPARATION

1. Place garlic cloves, green onions, salt, and pepper in a food processor or blender and pulse until minced.
2. Pour in parmesan, honey, lemon juice, and $\frac{1}{4}$ of the olive oil. Pulse until almost smooth.
3. Drizzle in the remaining olive oil while running to incorporate.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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