

# Roasted Garlic and Red Pepper Vinaigrette



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## Ingredients:

3	cloves, roasted garlic
2 oz.	red wine vinegar
1/8 tsp	Dijon mustard
1/8 tsp	ground black pepper
1/8 tsp	kosher salt
1 Tbsp	canned roasted sweet peppers
4 Tbsp	olive oil

## Directions:

1. Place garlic in a food processor and pulse to rough chop garlic.
2. Add remaining ingredients except for oil.
3. With food processor running, slowly add oil to create an emulsion.

Note – Place in an airtight container and refrigerate up to 3 days.



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