

Herb Mustard Vinaigrette

Source: For Chopped Salad

Ingredients

- 1 teaspoon Minced Fresh Garlic
- 2 teaspoons Minced Fresh Shallot
- 2 tablespoons Dijon Mustard
- 1½ teaspoons Dried Oregano
- 2 teaspoons Dried Parsley
- ½ teaspoon Black Pepper
- ¼ teaspoon Kosher Salt
- ¼ cup Red Wine Vinegar
- 1⅓ cups Olive Oil
- 3 tablespoons Parmesan Cheese

Method

1. Process all ingredients except the oil and Parmesan using a hand-held, propeller-blade type mixer, or use a whisk.
2. Slowly blend in the oil. When all the oil has been incorporated, stir in the Parmesan. Set aside in the fridge.