

# Raspberry Mint Vinaigrette

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This quick salad dressing will have you dreaming of fresh summer produce regardless of the season outside! Use this recipe to top your favorite bowl of salad greens and add more fresh raspberries for a boost of fiber. Blend up a double batch and store in an air tight container in the refrigerator for up to 1 week.

## Ingredients:

1/3 cup fresh raspberries  
1/4 cup apple cider vinegar  
1/4 cup olive oil  
2 tablespoons fresh mint leaves  
2 tablespoons honey  
1 tablespoon Dijon mustard  
1/8 teaspoon black pepper

## Directions:

1. Add all ingredients to a blender or food processor and combine until smooth. If dressing is too thick, add water, 1 teaspoon at a time until you reach the desired consistency.
2. Serve over your favorite salad greens and enjoy!

**Yield:** 8 servings (2 tablespoons per serving)

**Nutrition Facts:** 80 Calories; 7 g Fat (1 g Saturated Fat; 0 g Trans Fat); 0 mg Cholesterol; 45 mg Sodium; 5 g Carbohydrate (0 g Fiber, 4 g Sugar, 4 g Added Sugar); 0 g Protein; 0% Daily Value (DV) Vitamin D; 0% DV Calcium; 0% DV Iron; 0% DV Potassium