

Creamy Strawberry Herb Balsamic Dressing

GLUTEN-FREE + VEGAN



Ingredients in the salad pictured above:

*spring salad mix
sliced strawberries
blueberries
cooked asparagus
pecans
creamy strawberry herb balsamic dressing*



Tested and Approved by 86lemons.com

<http://86lemons.com/strawberry-herb-balsamic-dressing>

Adapted from:

Kathy Hester

<http://busyvegan.blogspot.com/2011/04/romaine-strawberry-salad-with-roasted.html>

YIELDS: about 1 cup of salad dressing

INGREDIENTS:

- 3 Tbsp balsamic vinegar
- 3-4 Tbsp olive oil
- 1 Tbsp fresh lemon juice
- 3 Tbsp fresh mint or basil leaves*
- 5 x-large strawberries, stems removed (preferably organic)
- 3 drops stevia liquid extract*
- 1/8 tsp salt
- 1/8 tsp fresh ground black pepper

**You can also use an alternative sweetener like agave or pitted dates—or just plain sugar. Start with a small amount and adjust to taste.*

STEP 1:

Add all ingredients to a blender and blend until smooth and creamy. Taste and adjust sweetener, salt, pepper as needed.

Store leftovers in a sealed container in the fridge.