



## Lemon, Garlic & Mustard Dressing

A simple dressing to drizzle over delicious salads.

### Ingredients

- 1/2 teaspoon of Dijon mustard
- 1 clove of garlic, minced
- 1/8 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1 tablespoon of fresh lemon juice
- 3 tablespoons olive oil



Step 1 - Whisk together the mustard, garlic and salt and pepper in a bowl.

Step 2 - Pour in the lemon juice and continue to whisk, gradually add the olive oil, still whisking until smooth.

Step 3 - Transfer the dressing to the Innovative Kitchen Pudding Basin and close the lid (alternatively store in an airtight container). Store in the refrigerator for up to 7 days.