



Olive on Tap Citrus Dressing

INGREDIENTS: 1 small shallot, finely chopped * 1/2 cup **Olive on Tap Lemon Olive Oil** * 3/4 cup **Olive on Tap Golden Champagne Balsamic Vinegar** * 3 tablespoons fresh lemon juice * 2 tablespoons fresh orange juice * 1 teaspoon finely grated lemon zest
Kosher salt and freshly ground black pepper

Always make more salad dressing than you'll need. It takes no longer to mix a big batch, and it means tomorrow night's salad will be ready in minutes. This dressing is awesome on a roasted beet & citrus salad with sweet onions.

This recipe makes enough dressing for three large salads.

Combine first 6 ingredients in a small jar; season vinaigrette to taste with salt and pepper. Shake to blend.

Do Ahead: Dressing can be made 1 week ahead.

Cover and chill.