

Strawberry and Balsamic Vinaigrette



Indulge in our irresistible Strawberry Balsamic Dressing recipe. This bold combination of sweet and tangy flavors will add a refreshing and sophisticated touch to your salads, making every bite deliciously memorable.

You can easily double the ingredients if you want to make more.

Preparation 2 min
Cooking 0 min
Servings 4
Nutrition Facts (per serving)
Calories 30
Fat 2
Carbohydrates 3
Fibre 0
Protein 0
Sodium 0

Ingredients

- 160 ml (2/3 cup) fresh Quebec strawberries, stemmed (about 5 large or 7 small)*
- 10 ml (2 tsp) extra virgin olive oil
- 5 ml (1 tsp) maple syrup
- 5 ml (1 tsp) balsamic vinegar

Preparation

1. In the container of an electric blender (Magic Bullet type), place all ingredients and blend until smooth.
2. Serve on a green salad or as an original sauce to accompany grilled meat..

Notes

Keeps for up to 3 days in the refrigerator in an airtight container.

*If they are not in season, you can use 250 ml (1 cup) of frozen strawberries instead of fresh ones. Thaw them for 30-60 seconds in the microwave before adding the other ingredients.



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