Northwell Healthy Choice Teaching Kitchen

Huntington Hospital

Executive Chef William Dougherty CEC, CDM and Pamela Bonney MS, RDN, CDN, FAND





Delicious, perfect, and simple vinaigrette dressing with balsamic vinegar and fresh blueberries perfect for summer!

Nutrition Facts 2 oz

189 Calories, 7g Total Fat (2g Saturated Fat), 16mg Sodium, 0g Protein 6g Carbohydrate (0g Fiber, 5g Total Sugars),

Micronutrients

Blueberries: Vitamin C, Vitamin K, and Manganese *Honey*: B vitamins, Calcium, Copper, Iron, Zinc,

Ingredients

- 1 ½ cups blueberries, wild
- 1 tbl mustard
- 2 tbl Honey
- 1 tbl lemon juice
- ¼ cup balsamic vinegar
- ½ cup Olive oil

Instructions (yields 1 cup)

- Combine vinegar, lemon juice, mustard, honey and blueberries in a blender,
- 2. Blend until smooth
- 3. Slowly stream in olive oil
- **4.** Adjust seasoning, keep chilled for service









