



RECIPES THAT DELIVER

GREEK RED WINE VINAIGRETTE

BOLD • HERBY • AUTHENTIC • VERSATILE

SIMPLE INGREDIENTS. BIG FLAVOR.

A classic Greek-style red wine vinaigrette with the perfect 3:1 ratio of olive oil to vinegar. Fresh, zesty and full of Mediterranean flavor. Perfect for salads, grilled meats, vegetables and more!



*A Taste
of Greece
In Every
Drizzle!*



YIELD
~ 2 CUPS
(500 ml)



PREP TIME
10 MIN



COOK TIME
NONE



SKILL LEVEL
EASY



PERFECT FOR
SALADS, MARINADES,
GRILLED MEATS & MORE

INGREDIENTS

INGREDIENT	AMOUNT
Red wine vinegar	1/2 cup (125 ml)
Dijon mustard	2 tablespoons (30 ml)
Salt	1 teaspoon (5 ml)
Onion powder	1 teaspoon (5 ml)
Garlic, minced (or garlic powder)	2 teaspoons (10 ml)
Parsley, dried	2 teaspoons (10 ml)
Oregano, dried	2 teaspoons (10 ml)
Olive oil (extra virgin)	1 1/2 cups (375 ml)



STEP-BY-STEP

1



In a large mixing bowl, combine red wine vinegar, Dijon mustard, salt, onion powder, garlic, parsley and oregano.

2



Whisk well until all ingredients are fully combined.

3



Slowly drizzle in the olive oil while whisking continuously until emulsified.

4



Taste and adjust seasoning if needed. Let rest for at least 10 minutes before using for best flavor.

CHEF'S TIPS



- Use extra virgin olive oil for the best flavour.
- Let the vinaigrette rest for at least 10 minutes to allow the herbs to hydrate.
- Adjust salt, garlic or herbs to suit your taste.
- For a smoother texture, you can blend everything in a jar and shake well.
- Delicious on Greek salads, grilled chicken, lamb, seafood, roasted vegetables or as a marinade!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 2 weeks.



Shake well before each use as natural separation may occur.

NUTRITION FACTS

(per 2 tablespoons / 30 ml)

Calories	120
Total Fat	14 g
Carbohydrates	1 g
Protein	0 g
Sodium	180 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

