

Almond Balsamic Vinaigrette – Vegan

Prep Time: 8 minutes
Cook Time: 25 minutes
Total Time: 33 minutes

Serving Size: 6
Calories per serving: 70
Fat per serving: 3.1 grams

www.DrFuhrman.com, by Joel Fuhrman, M.D.8

Ingredients

- 3-4 cloves garlic
- 1/2 cup water
- 1/3 cup balsamic vinegar
- 1/4 cup raw almonds
- 1/4 cup raisins
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon onion powder
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Instructions

1. Preheat oven to 350°.
2. Roast unpeeled garlic in a small baking dish for about 25 minutes or until soft. When cool, remove the skins.
3. Blend the roasted garlic with the remaining ingredients in a food processor or high-powered blender.

Notes

Nutrition facts (per serving): Calories: 70, from fat: 25, total fat: 3.1g, cholesterol: 0mg, sodium: 7mg, total carbohydrate: 9g, fiber: 1g, sugar: 7g, protein: 2g.