

Orange Sesame Vinaigrette

Cold-pressed sesame seed oil	½ cup
Rice vinegar	¼ cup
Orange (peel, white stuff and seeds removed)	1
Pure honey	1 tbsp
Fresh mint (finely chopped)	¼ cup
Salt and pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	140.9	70.5
Fat (g)	13.6	6.8
Saturated (g)	1.9	1.0
Monounsaturated (g)	5.4	2.7
Polyunsaturated (g)	5.7	2.8
omega-3 (g)	0.0	0.0
omega-6 (g)	5.6	2.8
Carbohydrates (g)	4.5	2.2
fiber (g)	0.4	0.2
sugars (g)	3.7	1.8
Protein (g)	0.1	0.1

Balsamic Vinaigrette

Extra virgin olive oil	½ cup
Balsamic vinegar	½ cup
Shallots (finely diced)	¼ cup
Fresh parsley (finely chopped)	¼ cup
Salt and pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	125.1	62.6
Fat (g)	13.5	6.8
Saturated (g)	1.9	0.9
Monounsaturated (g)	9.9	4.9
Polyunsaturated (g)	1.4	0.7
omega-3 (g)	0.1	0.1
omega-6 (g)	1.3	0.7
Carbohydrates (g)	0.8	0.4
fiber (g)	0.0	0.0
sugars (g)	0.1	0.0
Protein (g)	0.1	0.1

Asian Dressing

Cold-pressed sesame seed oil	½ cup
Orange juice	½ cup
Shallots (finely diced)	¼ cup
Ginger (grated)	½ tsp
Fresh cilantro (finely chopped)	¼ cup
Salt, pepper and Splenda® to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	134.6	67.3
Fat (g)	13.7	6.8
Saturated (g)	1.9	1.0
Monounsaturated (g)	5.4	2.7
Polyunsaturated (g)	5.7	2.8
omega-3 (g)	0.0	0.0
omega-6 (g)	5.6	2.8
Carbohydrates (g)	2.6	1.3
fiber (g)	0.1	0.1
sugars (g)	1.3	0.7
Protein (g)	0.3	0.1



Mexi-Mix Dressing

Salsa	1 cup
Plain low-fat yogurt	1 cup
Flaxseed oil	¼ cup

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	88.8	44.4
Fat (g)	6.9	3.5
Saturated (g)	0.7	0.3
Monounsaturated (g)	1.4	0.7
Polyunsaturated (g)	4.5	2.3
omega-3 (g)	3.6	1.8
omega-6 (g)	0.9	0.4
Carbohydrates (g)	4.4	2.2
fiber (g)	0.5	0.3
sugars (g)	3.3	1.7
Protein (g)	2.3	1.1

Caesar Vinaigrette

Extra virgin olive oil	½ cup
Lemon juice	¼ cup
Plain low-fat yogurt	¼ cup
Fresh garlic (minced)	1 tsp
Capers	1 tbsp
Dijon mustard	1 tsp

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	128.5	64.2
Fat (g)	13.5	6.8
Saturated (g)	1.9	0.9
Monounsaturated (g)	9.9	4.9
Polyunsaturated (g)	1.4	0.7
omega-3 (g)	0.1	0.1
omega-6 (g)	1.3	0.7
Carbohydrates (g)	1.2	0.6
fiber (g)	0.0	0.0
sugars (g)	0.8	0.4
Protein (g)	0.5	0.2

Roasted Garlic Vinaigrette

Extra virgin olive oil	½ cup
Red wine vinegar	½ cup
Roasted garlic (recipe on pg.194)	¼ cup
Dijon mustard	2 tsp
Fresh cilantro (finely chopped)	¼ cup
Salt & pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	132.9	66.4
Fat (g)	13.7	6.8
Saturated (g)	1.2	0.6
Monounsaturated (g)	3.1	1.6
Polyunsaturated (g)	8.6	4.3
omega-3 (g)	1.4	0.7
omega-6 (g)	7.2	3.6
Carbohydrates (g)	2.5	1.2
fiber (g)	0.4	0.2
sugars (g)	1.8	0.9
Protein (g)	0.0	0.0



Spicy Apple Vinaigrette

Walnut oil	½ cup
Apple cider vinegar	¼ cup
Organic gala apple (peeled, cored, cut into small pieces)	1
Paprika	1 pinch
Cinnamon	1 pinch
Salt and pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	132.9	66.4
Fat (g)	13.7	6.8
Saturated (g)	1.2	0.6
Monounsaturated (g)	3.1	1.6
Polyunsaturated (g)	8.6	4.3
omega-3 (g)	1.4	0.7
omega-6 (g)	7.2	3.6
Carbohydrates (g)	2.5	1.2
fiber (g)	0.4	0.2
sugars (g)	1.8	0.9
Protein (g)	0.0	0.0

Greek Vinaigrette

Extra virgin olive oil	½ cup
Red wine vinegar	½ cup
Shallots (finely diced)	¼ cup
Fresh basil (finely chopped)	¼ cup
Salt and pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	125.2	62.6
Fat (g)	13.5	6.8
Saturated (g)	1.9	0.9
Monounsaturated (g)	9.9	4.9
Polyunsaturated (g)	1.4	0.7
omega-3 (g)	0.1	0.1
omega-6 (g)	1.3	0.7
Carbohydrates (g)	0.8	0.4
fiber (g)	0.0	0.0
sugars (g)	0.1	0.0
Protein (g)	0.1	0.1

Caramelized Shallot Vinaigrette

Cold-pressed sesame seed oil	½ cup
Shallots (rough chopped)	¼ cup
Honey	1 tbsp
Balsamic vinegar	½ cup
Italian parsley (rough chopped)	¼ cup
Salt and pepper, to taste	

Preheat a non-stick frying pan on medium heat. Add 1 teaspoon of the oil, shallots and honey. Sauté until the shallots are nicely browned, and then add to the blender or mini food processor. Add the remaining ingredients and purée until shallots and parsley are chopped fine. **Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)**

Nutritional Information

(per serving)	large	small
Calories (k/cal)	146.6	73.3
Fat (g)	13.6	6.8
Saturated (g)	1.9	1.0
Monounsaturated (g)	5.4	2.7
Polyunsaturated (g)	5.7	2.8
omega-3 (g)	0.0	0.0
omega-6 (g)	5.6	2.8
Carbohydrates (g)	5.7	2.9
fiber (g)	0.0	0.0
sugars (g)	4.5	2.3
Protein (g)	0.2	0.1

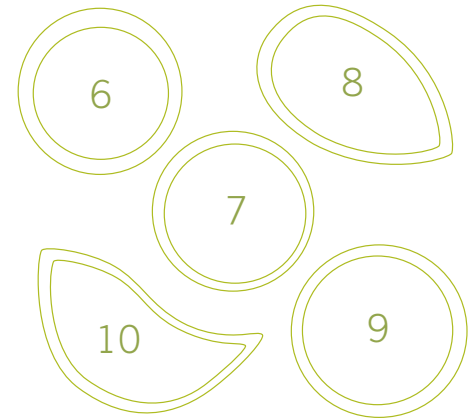
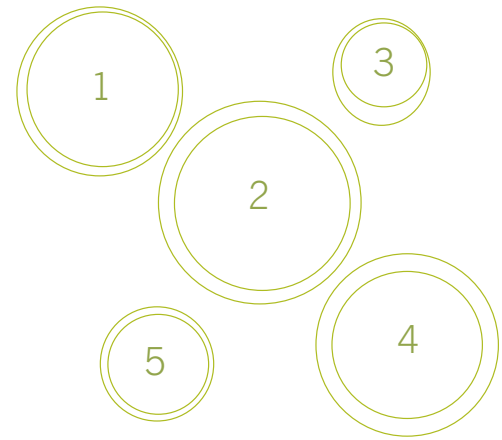
Honey Mustard Dressing

Flaxseed oil	½ cup
Plain low-fat yogurt	½ cup
Garlic (minced)	1 tsp
Honey	1 tbsp
Dijon mustard	1 tsp
Paprika	1 pinch
Salt and pepper, to taste	

Serves 8 large or 16 small (A large serving = 4 tbsp; a small serving = 2 tbsp)

Nutritional Information

(per serving)	large	small
Calories (k/cal)	141.5	70.8
Fat (g)	13.9	6.9
Saturated (g)	1.4	0.7
Monounsaturated (g)	2.8	1.4
Polyunsaturated (g)	9.0	4.5
omega-3 (g)	7.3	3.6
omega-6 (g)	1.7	0.9
Carbohydrates (g)	3.4	1.7
fiber (g)	0.0	0.0
sugars (g)	3.2	1.6
Protein (g)	0.8	0.4



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3. Balsamic Vinaigrette
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6. Honey Mustard Dressing
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8. Caesar Vinaigrette
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