

Lemon Dill Dressing

★★★★★
5 from 10 votes

Prep Time

10 mins

Total Time

10 mins

With bright, fresh flavor, this easy Lemon Dill Dressing is perfect with greens and veggies as well as chicken, fish and shrimp!

Course: Salad Dressing

Cuisine: American

Servings: 16 Servings

Calories: 64 kcal

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Ingredients

- 3 tablespoon fresh lemon juice
- 3 tablespoon Dijon mustard
- 1 teaspoon honey
- 1 medium clove garlic finely minced
- ½ teaspoon kosher salt
- ⅛ teaspoon freshly ground black pepper
- ½ cup sunflower oil or other mild flavored oil
- 2 tablespoons finely chopped fresh dill

Instructions

1. Whisk together the lemon juice, mustard, honey, garlic, salt and pepper until completely blended.
2. Add oil in a slow steady stream, whisking continuously until thick and creamy. Add dill and stir well.
3. Refrigerate until ready to use.

Nutrition Facts

Lemon Dill Dressing

Amount Per Serving (1 tablespoons)

Calories 64 Calories from Fat 54

% Daily Value*

Fat 6g **9%**

Sodium 104mg **5%**

Potassium 6mg **0%**

Vitamin A 5IU **0%**

Vitamin C 1.2mg **1%**

Calcium 2mg **0%**

Iron 0mg **0%**

* Percent Daily Values are based on a 2000 calorie diet.