

# Lemon Dill Vinaigrette (Whole30 & Paleo)

Fresh, bright and tangy, this Lemon Dill Vinaigrette will punch up your salad. It's easy to prepare and can also be used over grilled meats, fish & veggies.



PREP TIME

10 mins



COURSE

Dinner, Lunch

CUISINE

American, Greek



SERVINGS

2 servings

## INGREDIENTS

### For the Lemon Dill Vinaigrette

- 1/4 cup extra-virgin olive oil
- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- 1 tablespoon finely chopped fresh dill
- 1/2 teaspoon granulated onion
- 1/2 teaspoon garlic powder
- 1/4 teaspoon dry oregano
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly-cracked black pepper

### For the Greek Salad

- 3 vine-ripened tomatoes - cut into eighths
- 1/2 English cucumber - sliced
- 1/2 green bell pepper - thinly sliced
- 1/4 red onion - thinly sliced
- 2 radishes - thinly sliced
- 1/4 cup kalamata olives

## INSTRUCTIONS

### For the Lemon Dill Vinaigrette

1. Add all of the ingredients to a mason jar. Seal the jar with a lid and shake vigorously until combined. Can be refrigerated for up to 2 weeks.

### For the Greek Salad

1. Add all of the ingredients to a large bowl. Drizzle with the Lemon Dill Vinaigrette and toss to coat. Spoon into individual serving plates and serve immediately.

## NOTES

The dressing recipe is enough for 2 servings but can easily be adapted to serve more. Keep the proportions the same and multiply based on the amount of servings needed.



KEYWORD

Homemade Salad Dressing, Lemon Dill Dressing, Lemon Dill Vinaigrette, Salad Dressing, Whole30 Lemon Dill Vinaigrette, Whole30 Salad Dressing