



Tex-Mex Vinaigrette

Servings: 6

Ingredients:

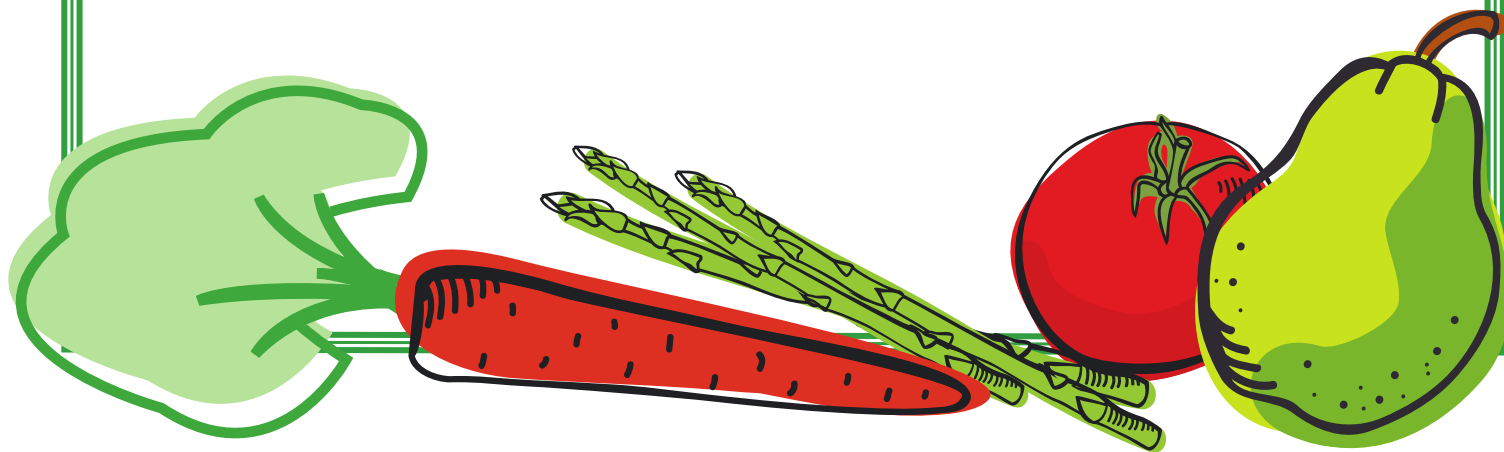
- 2 Tablespoons red wine vinegar
- 1 ½ teaspoons mustard
- ½ teaspoon ground cumin
- Pinch cayenne pepper, optional
- 3 Tablespoons vegetable oil
- Salt and pepper to taste

Directions:

1. Place vinegar, mustard, and cumin in a bowl.
2. Whisk in oil.
3. Season with salt and pepper.
4. Taste and adjust seasonings.
5. Serve on garden salad.

Nutrition Facts

Serving Size 1 Tablespoon (16g)	
Servings Per Container	
Amount Per Serving	
Calories 80	Calories from Fat 80
%	
Total Fat 8g 12%	
Saturated Fat 1g 5%	
Trans Fat 0g	
Cholesterol 0mg 0%	
Sodium 20mg 1%	
Total Carbohydrate 0g 0%	
Dietary Fiber 0g 0%	
Sugars 0g	
Protein 0g	
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



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