

MAPLE DIJON MUSTARD

This dressing is so simple to make and tastes amazing. You will want to make a double batch so you have some on hand to enjoy the next day.

Makes: about 1/3 cup Ready in about: 5 minutes

1/4 cup olive oil

1 tbsp Dijon mustard
1 tbsp maple syrup

1 tsp apple cider vinegar

INSTRUCTIONS:

1. Combine all ingredients in a blender or small jar with lid and blend or shake until mixed.

TIP:

• Try adding this dressing to spinach with sliced apples, dried cherries, blue cheese chunks and pecan halves. You can also replace the maple syrup with honey.

Source: Apple, Pecan and Blue Cheese Salad, foodnetwork.com. Accessed 2019.



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