

GN – Easy Basil Dressing



Ingredients:

- 1 large handful of fresh basil (~1 cup)
- ½ cup apple cider vinegar
- 1 cup olive oil
- 1-2 garlic cloves
- 1 packet stevia in the raw or 5-6 drops liquid stevia (can also omit!)
- ½ tsp sea salt
- ½ tsp black pepper

Preparation:

1. Add all ingredients into a high speed blender
2. Blend until smooth
3. Drizzle and serve!

Tips:

- *This is delicious on any salad or drizzled over roasted veggies! I also love this over fresh watermelon chunks and sheep's feta cheese in the summer months*
- *You can leave out the sweetener or use other sweeteners of choice*
- *Stored in a mason jar in the fridge for up to a week; may solidify due to the olive oil-let sit out at room temp for 5-10 minutes and shake well before serving!*