Recipe for: SYG Tangy Herb Dressing

Serves 10-20 students a sample size portion

**INGREDIENTS**

- 1 cup of herbs of choice, minced (parsley, cilantro, basil, chives, etc.)
- 1 small clove garlic, minced (or 1-2 Tbs garlic scape, minced)
- 2/3 cup olive oil
- juice of 1-2 lemons, to taste (or 1/4 cup apple cider vinegar)
- 1 tablespoon Dijon mustard (optional)
- 1 teaspoon maple syrup (or honey)
- Salt and Pepper to taste

**DIRECTIONS**

1. Add all ingredients to a medium bowl and stir until well combined.
2. Drizzle over chopped greens for a dressing or serve with veggie sticks for a dip.