# **Sesame Vinaigrette**

1 Tbs. sesame seeds

2 Tbs. reduced-sodium soy sauce

1 Tbs. rice wine vinegar or cider vinegar

1 Tbs. minced ginger

1/3 cup unsweetened apple sauce

1 Tbs. toasted sesame oil

1/3 cup canola oil

2 Tbs: 110 cals, 12g Fat, 135 mg Sodium

## **Creamy Citrus Vinaigrette**

¼ orange juice

2 Tbs. fresh lemon juice

¼ tsp salt

1 clove garlic, minced

1/3 cup mayonnaise

1/3 cup canola oil

2 Tbs. 150 cals, 17g Fat, 125mg Sodium

## **Honey Mustard**

3 Tbs. country Dijon

1 Tbs. honey

3 Tbs. orange juice

¼ cup mayonnaise

1/3 cup canola oil

2 Tbs. 150 cals, 15g Fat, 170 mg Sodium

### **Classic Vinaigrette**

2 Tbs. Dijon mustard

3 Tbs. red wine vinegar

¼ tsp. salt

Freshly ground black pepper, to taste

2 tsp. honey

1 small shallot, minced

½ cup extra-virgin olive oil

2 Tbs: 140 cals, 16g Fat, 140 mg Sodium

#### **Balsamic Vinaigrette**

1/3 cup balsamic vinegar

1 clove garlic, minced

½ tsp fresh thyme (optional)

1 Tbs. dark brown sugar

½ tsp. salt

2/3 cup extra-virgin olive oil

2 Tbs: 170 cals, 19g Fat, 150 mg Sodium

### **Greek Vinaigrette**

2 Tbs. fresh lemon juice

3 Tbs. orange juice

1 clove garlic, minced

½ tsp. fresh oregano

¼ tsp. salt

Freshly ground black pepper, to taste

1/3 cup crumbled feta cheese

½ cup extra-virgin olive oil

2 Tbs: 140 cals, 15g Fat, 140 mg Sodium