

Lemon-Caper Vinaigrette

Lemon peels adds a refreshing flavor to this simple, light dressing.

- 1/3 cup NAKANO Seasoned Rice Vinegar—Original
- 1/3 cup extra virgin olive oil
- Grated zest of 1 lemon
- 1 clove garlic, minced
- 1 tablespoon drained capers
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper

Combine ingredients in small bowl or measuring cup. Crush capers against the side of the measuring cup with a spoon; stir vinaigrette well. Use as desired with leafy green salads. Or drizzle over blanched, chilled green beans, asparagus or broccoli. Or sprinkle on hot-cooked spinach or chard.

Makes 2/3 cup

Nutrition information per serving (2 tablespoons): 150 calories, 0g protein, 6 carb, 14g fat, (2 g sat. fat), 0mg chol, 540mg sodium, 0g fiber

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