

COLAVITA

The Perfect Vinaigrette

FOR ANY SALAD



salt + pepper to taste

1 garlic clove minced

1 TBSP of Honey

1 TBSP of Dijon Mustard

3 TBSP of Vinegar*
*(see notes below)

1/2
cup

Colavita
Extra Virgin
Olive Oil



GARLIC CLOVE



Balsamic Vinegar

Bold + sweet flavor, best on salads with fruit like berries or as a marinade for chicken.



Red Wine Vinegar

Tangy + sharp flavor best with tomatoes, peppers, olives and salty cheese like parmesan or feta.



White Wine Vinegar

Mild flavor best with delicate greens like cucumber and zucchini.



White Balsamic Vinegar

Sweeter + lighter than regular balsamic. Use with apples, butter lettuces and firm, but soft cheese like cheddar.