

OIL-FREE SALAD DRESSING



Ingredients (for one dressing)

- 100 g plain yoghurt
- 1 tbsp wholegrain mustard
- Parsley
- Chives
- Basil
- 1 clove garlic
- 1 shallot
- 1 dl white balsamic vinegar
- 1 dl cold chicken stock
- Salt, pepper

Preparation:

Finely chop the garlic and shallot and put aside.

Put the yoghurt, mustard, garlic and shallot in a bowl and mix well. Chop the herbs and add them to the mixture. Thin the sauce down with the vinegar and chicken stock to the desired consistency. Season with salt and pepper.

Pour over the salad.

