

COLDPRESSED

the Good Oil



50% LESS
SATURATED FAT
THAN OLIVE OIL

IDEAL FOR FRYING,
ROASTING, DRESSING
AND BAKING

GROWN
AND PRESSED IN
NEW ZEALAND

THE GOOD BALSAMIC DIJON DRESSING

Ingredients:

1 1/2 TBSP Dijon mustard

1 1/2 TBSP honey

1/2 C The Good Oil Extra Virgin Rapeseed Oil

1/2 C Balsamic vinegar

Salt to taste

Freshly ground black pepper to taste

Preparation:

Mix all ingredients together and stir well or shake up in a mason jar.

Drizzle over your favourite summer salad and enjoy!

Dressing will keep for 1 – 2 weeks in the fridge.