Easy Homemade Italian Dressing

This Easy Homemade Italian Dressing is so tasty and simple! Plus it's Whole30, gluten free, sugar free, and dairy free. Perfect on salads or as a marinade!

Prep Time: 5 mins *Total Time:* 5 mins *Servings:* 8

★★★★★

4.95 from 40 votes

Ingredients

- 3/4 cup olive oil
- 1/4 cup red or white wine vinegar
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp onion powder
- 1/2 tsp crushed red pepper
- 3/4 tsp salt
- 1/2 tsp pepper
- 1 tsp lemon juice

Instructions

1. Add all ingredients to a jar, place the lid on the jar, and give it a good shake!
2. Just like with all vinegar based dressing you'll need to shake it up again before pouring to eliminate separation.

Nutrition

Serving: 2tbsp, Calories: 183kcal, Fat: 20g, Saturated Fat: 2g, Sodium: 221mg, Potassium: 4mg, Vitamin A: 35IU, Vitamin C: 0.2mg, Calcium: 4mg, Iron: 0.3mg

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