

Creamy Roasted Red Pepper Vinaigrette

SERVINGS

12



A vibrant vinaigrette made with creamy *Verve*® Tomato Roasted Red Pepper Bisque, Dijon mustard, roasted garlic balsamic, and honey—blended into olive oil and accented with thyme, salt, and pepper. Perfect for salads, grilled veggies, or as a dipping sauce.

MADE WITH



Verve® Tomato Roasted Red Pepper Bisque
with Gouda

CASE CODE 23323

Ingredients

946 mL	Verve ® Tomato Roasted Red Pepper Bisque with Gouda
22 mL	Dijon mustard, smooth
59 mL	Honey
5 g	Roasted Garlic
78 mL	White Balsamic Vinegar
237 mL	Olive Oil
3 g	Fresh Thyme, picked
1.4 g	Salt
1.4 g	Black Pepper

Directions

- 1 Using a blender, blend soup with Dijon, honey, garlic for 30 seconds, add vinegar & blend for additional 10 seconds.
- 2 Add olive oil in slow stream until well incorporated, add thyme & adjust with salt & pepper.