

# Zesty Citrus Vinaigrette

Excite your tastebuds and calm your mind with this zesty citrus vinaigrette. Enjoy on salads for a fresh, tasty, and healthy option that is good for your gut and your brain.

With **CanPrev's Liposomal GABA**, in a delicious citrus flavour, this recipe promotes relaxation and tranquility without making you sleepy. Enjoy the calming benefits with every bite!



Preparation time: 5 mins | Servings: 3



## Ingredients

- 2 tbsp extra virgin olive oil
- 2 tbsp apple cider vinegar
- 2 tbsp juice of one clementine
- Zest of one clementine
- 1 tsp dijon mustard
- Salt, to taste
- Black pepper, to taste
- 2 tsp Liposomal GABA

## Method

1. Combine all ingredients in a jar and whisk or stir until completely combined.

**Storage Instructions:** Store in the refrigerator in an airtight container for up to 5 days. Shake well before use.

## Featured Products



## Developed by: Lena Tashjian



Lena is a nutritionist, writer, and recipe developer. She is the author of The Vegan Armenian Kitchen Cookbook, which focuses on healthy, authentic vegan dishes.

