

## Honey Mustard Salad Dressing - RenataCollective.com

Another RenataCollective popular and easy to make salad dressing recipe! Fresh and tasty, similar to the Delish Salad Dressing recipe yet very different. Zero preservatives, zero chemicals and made in minutes! And like all my salad dressings, it's a condiment that is delicious to dip raw veggies in as a snack, drizzled on roasted veggies or over quinoa or rice bowls or a splash on a sandwich!

Prep Time: 5 minutes / Cook Time: No cook time! / Makes: ~ 1 Cup

### Ingredients

- 1/3 Cup Whole Grain Mustard
- ¼ Cup Honey
- ¼ Cup Apple Cider Vinegar
- 1/3 Cup Mayo
- 1 Tablespoon Fresh Lemon Juice
- A Pinch of Herbed Seasoned Sea Salt or Plain Sea Salt
- A few grinds of Fresh Black Pepper

### How It's Made

- In a 1½ cup-sized jar with a tight-fitting lid, add all the ingredients. Alternately you can mix all the ingredients in a measuring cup or a bowl, whisking to blend together.
- If you are using a jar, close the lid tightly and shake, shake, shake to mix it all together.
- This delicious dressing is ready to use right away and will keep in your fridge for a week.

### Enjoy!

Renata Richardson is a certified culinary nutrition instructor, honours graduate from the Academy of Culinary Nutrition and proud winner of the Holistic Wellness category of the Community Votes Thornhill 2023 Platinum Award. The Toronto-based chef is also a monthly food columnist with the Torstar Metroland Media Group, workshop presenter, guest speaker, recipe developer and tester, cookbook contributor and published recipe author. Visit [renatacollective.com](https://renatacollective.com) and on Instagram [@renatacollective](https://www.instagram.com/renatacollective), for more recipe inspiration and to sign up for newsletter updates or email [renata@renatacollective.com](mailto:renata@renatacollective.com) with any questions you might have.