

From Lisa's Kitchen: Roast Lemon Vinaigrette

Take your salad dressing to the next level with this delicious vinaigrette. It's a nutritional powerhouse with disease fighting ingredients such as citrus and olive oil. Think beyond your salad and drizzle this over fish, tofu and chicken too. Adapted from Real Simple.

Roast Lemon Vinaigrette

Makes between ¼ - ½ cup, depending upon lemon size.

- 2 lemons
- 1 teaspoon plus 3 tablespoons extra virgin olive oil
- 1 tablespoon honey
- ½ teaspoon kosher salt

Preheat oven to 400°.

Halve the lemons crosswise and remove the seeds. Place lemons in a glass baking dish and drizzle with 1 teaspoon of olive oil. Turn cut-side down and roast until tender and slightly golden, about 25 - 45 minutes depending upon the size of the lemons. Let cool.

Squeeze the juice and the pulp into a small bowl. Add any juice from the baking dish along with the honey and salt. Add the remaining 3 tablespoons of olive oil slowly, whisking constantly until combined.