

PROTEIN-PACKED SALAD DRESSING

Protein-Packed / Low-Carb / Keto-Friendly / Gluten-Free

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INGREDIENTS:

- 1 scoop of MariGold Unflavored Whey Isolate Protein Powder
- 1/4 cup extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- · 1 teaspoon Dijon mustard
- 1 clove garlic, minced (optional)
- 1/2 teaspoon dried oregano
- Salt and freshly ground black pepper, to taste

DIRECTIONS:

- 1. Prepare Your Blender: Ensure your blender or food processor is clean and ready for use.
- Combine Ingredients: In the blender or food processor, add the unflavored Whey Isolate Protein Powder, extra-virgin olive oil, balsamic vinegar, Dijon mustard, minced garlic (if using), dried oregano, a pinch of salt, and a few grinds of freshly ground black pepper.
- Blend Until Smooth: Blend the ingredients until you achieve a smooth and creamy consistency. You may need to scrape down the sides of the blender or food processor and blend again to ensure everything is well combined.
- 4. Taste and Adjust: Taste the dressing and adjust the seasonings to your liking. You can add more salt, pepper, or herbs if needed.
- 5. Store and Serve: Transfer the protein-packed salad dressing to an airtight container or a salad dressing bottle.
- Refrigerate until ready to use. Shake or stir before drizzling over your favorite salad.



