

Black garlic vinaigrette is a versatile and flavorful addition to many dishes. Its deep, umami-rich flavor can elevate everything from salads to marinades. Here are some creative ways to use it:

- **Salad Dressings:** Drizzle over mixed greens, spinach, or arugula for a sophisticated salad. Pair with ingredients like goat cheese, roasted nuts, dried cranberries, or roasted vegetables for a gourmet touch.
- **Marinade for Proteins:** Use it as a marinade for chicken, beef, pork, or tofu to infuse a rich, garlicky flavor. Brush over salmon or other fish before baking or grilling for a savory glaze.
- **Roasted Veggies:** Toss vegetables like Brussels sprouts, asparagus, or carrots with the vinaigrette before roasting to add depth and sweetness.
- **Grain Bowls:** Drizzle over quinoa, rice, or farro bowls with roasted vegetables and proteins for a balanced, flavorful meal.
- **Dipping Sauce:** Use as a dipping sauce for crusty bread or vegetables.
- **Pasta Sauce:** Toss with warm pasta and roasted vegetables for a quick and flavorful dish. Use as a base for a light, umami-packed pasta salad.
- **Pizza Drizzle:** Drizzle over a freshly baked pizza, especially ones with earthy toppings like mushrooms, spinach, or caramelized onions.
- **Stir-Fry Sauce:** Add to stir-fried vegetables, noodles, or proteins for a quick and easy flavor boost.
- **Seafood Sauce:** Spoon over seared scallops, shrimp, or grilled fish for a luxurious finish.

Black garlic vinaigrette's sweet, tangy, and garlicky flavor profile makes it a standout in countless recipes!

Black Garlic Vinaigrette Dressing



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