

Garlic vinaigrette is a versatile and flavorful dressing that can be used in various ways to enhance the taste of your dishes. Here are some popular uses for garlic vinaigrette:

- **Salad Dressings:** Drizzle garlic vinaigrette over leafy greens, pasta salad, or grain bowls for a bold, garlicky kick.
- **Marinade:** Use it to marinate chicken, pork, tofu, or vegetables before grilling or roasting.
- **Roasted Veggies:** Toss potatoes, carrots, or Brussels sprouts with the vinaigrette before roasting.
- **Grain Booster:** Stir into quinoa, couscous, rice, or farro for an herby, zesty flavor.
- **Sandwich Drizzle:** Add to wraps, sandwiches, or burgers for a garlicky punch of flavor.
- **Bruschetta or Crostini:** Brush on toasted bread, then top with tomatoes or cheese.
- **Seafood Finisher:** Drizzle over grilled shrimp, salmon, or scallops.
- **Pizza Topper:** Add a few spoonfuls to white pizzas or flatbreads just before serving.
- **Charcuterie Board Companion:** Serve as a zesty dip for crusty bread alongside meats and cheeses.
- **Dip Base:** Mix with Greek yogurt or mayo for a quick dip or creamy dressing.

Remember that the uses for garlic vinaigrette are only limited by your creativity. Feel free to experiment with different dishes to discover your favorite ways to enjoy this flavorful dressing.

Garlic Vinaigrette Dressing

