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## Greek Salad Dressing

★★★★★ 5 from 5 Ratings

This zesty homemade Greek Salad Dressing recipe only takes minutes to make with just a few ingredients and is so full of flavor! Liven up your salads, roasted vegetables, or use it as a marinade.

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Prep Time  
**5 MINUTES**

Total Time  
**5 MINUTES**

Servings: **6 (about 3/4 cup total)**

### Ingredients

- 1/2 cup extra-virgin olive oil (*I use 1/4 cup*)
- 1/4 cup red wine vinegar
- 1 tablespoon fresh lemon juice
- 1/2 tablespoon honey *I use Agave*
- 3/4 teaspoon Dijon mustard
- 2 cloves garlic, finely minced
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

### Instructions

1. Place all ingredients into a jar with a tight-fitting lid. Shake vigorously until well-blended and emulsified. Taste and adjust seasonings, adding more salt and pepper if necessary.
2. (Alternatively, you can whisk everything together in a