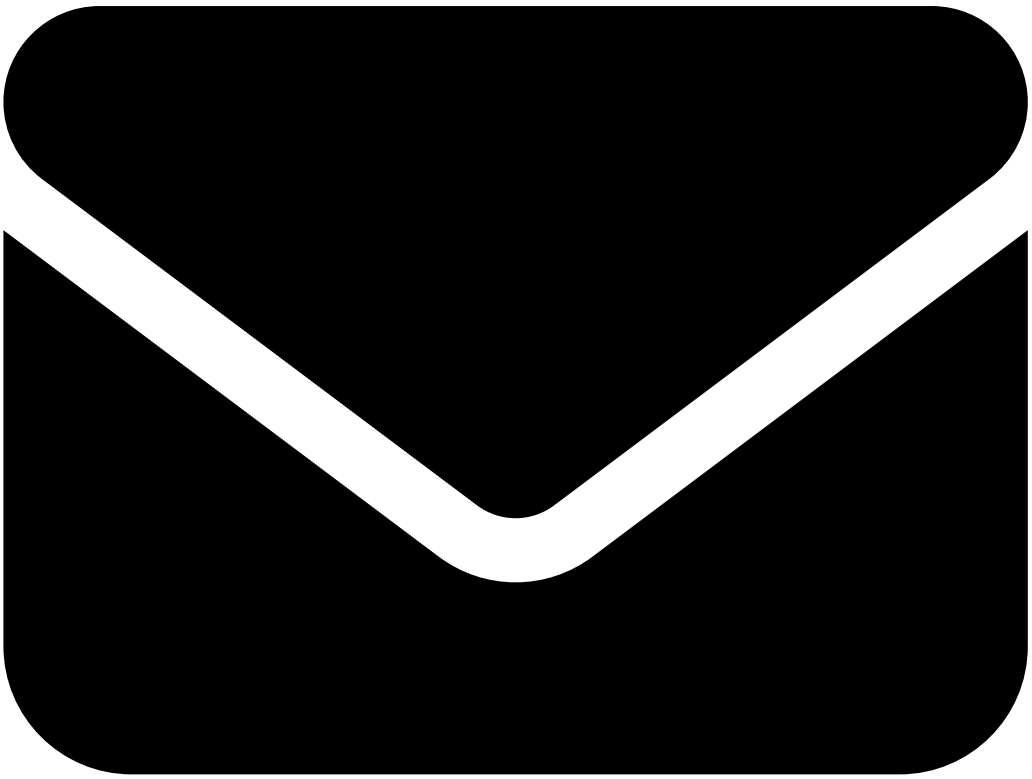
Easy Italian Vinaigrette Recipe (Better Than Store-Bought)

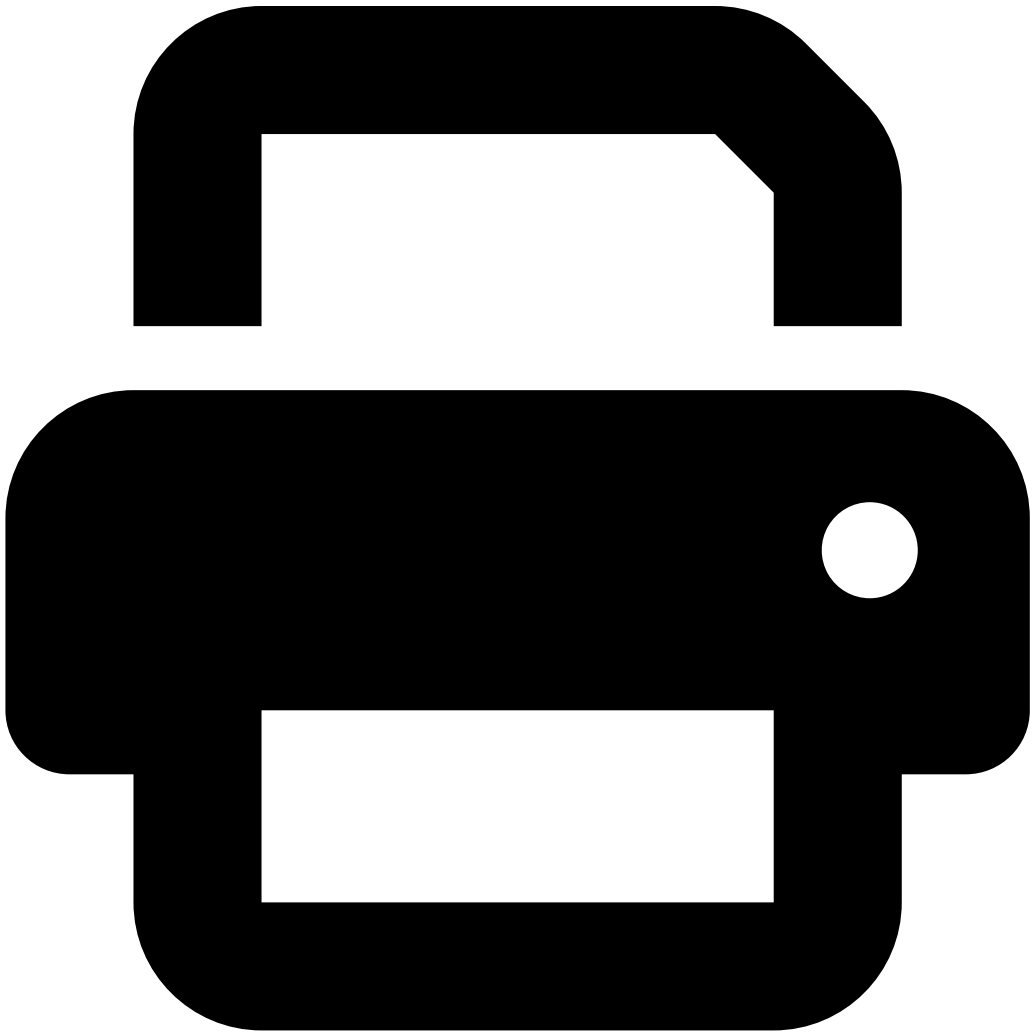
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If there’s one thing every Italian kitchen gets right, it’s simplicity—and this Italian vinaigrette is proof. Made with pantry staples, it comes together in minutes, tastes brighter than anything from a bottle, and costs a fraction of store-bought dressings.

After years in the restaurant world, one thing became clear: the best dressings are always made in-house. Not just for flavor—but because you control the quality, freshness, and cost. Once you make this, you won’t go back.

This is the same Italian dressing we used in the restaurant—simple, bold, and incredibly versatile. It’s more than just a vinaigrette; it doubles as a flavorful marinade that brings out the best in chicken, seafood, and vegetables. That’s the kind of multitasking staple that saves time, money, and elevates everything it touches.

Things to know about this Easy Italian Vinaigrette Recipe (Better Than Store-Bought)

- **Oil matters:** Use a good-quality olive oil—this is where most of the flavor comes from.
- **Balance is key:** Traditional vinaigrette is a 3:1 oil-to-vinegar ratio, but adjust to your taste.
- **Fresh vs dried herbs:** Dried herbs give that classic Italian-American flavor, but fresh herbs can elevate it even more.
- **It thickens in the fridge:** Olive oil solidifies when cold—just let it sit at room temp for a few minutes and shake.
- **Multipurpose:** Use it as a marinade for chicken, drizzle over roasted vegetables, or toss with pasta salad.

Why Make It at Home (Save Money + Better Taste)

Store-bought dressings are convenient—but you're paying more for lower-quality oils, preservatives, and fillers. This homemade version:

- Costs significantly less per batch
- Uses clean, real ingredients
- Tastes fresher, brighter, and more balanced
- Can be customized to your exact preference

A bottle of dressing might cost $5–$8. This recipe? Pennies per serving—and a huge upgrade in flavor. Once you try this homemade Italian vinaigrette, you'll never go back to bottled. It's one of the easiest ways to upgrade your cooking while saving money.

Pair it with my **[Italian Crispy Roasted Potatoes]** or drizzle it over my **[Rustic Grilled Pepper Salad]** for a simple, flavor-packed meal.

Easy Italian Vinaigrette Recipe (Better Than Store-Bought)



Homemade Italian vinaigrette made with simple pantry ingredients. Fresh, budget-friendly, and better than store-bought—ready in minutes.

- 2 cups extra virgin olive oil
- 1/2 cup red wine vinegar
- 2 cloves minced garlic
- 2 tsp oregano (dried)
- 2 tsp basil (dried)
- 2 tsp Dijon mustard
- 2 tsp honey
- salt and pepper to taste

1. In a bowl or jar, combine vinegar, garlic, oregano, basil, salt, pepper, mustard, and honey.
2. Slowly whisk in the olive oil until emulsified.

3. Taste and adjust seasoning if needed.
4. Store in a sealed jar in the refrigerator for up to 1 week. Shake well before using.

Salad
Italian
dressing, viniagretti, Italian, salad