



Lemon Oregano Salad Dressing

Mediterranean Style – Great for Greek & Cucumber Salads or Quinoa Bowls

This Lemon Oregano Salad Dressing is a light, fresh, and flavorful vinaigrette made with simple ingredients. Perfect for green salads, pasta salads, or drizzling over grilled vegetables and chicken.



Prep Time: 5 minutes



Total Time: 5 minutes



Servings: ~ 4
(about 1/3 cup)

INGREDIENTS

- 1/4 cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest (optional, for extra brightness)
- 1 teaspoon dried oregano (or 1 tablespoon fresh oregano)
- 1 teaspoon honey or maple syrup (optional, for balance)
- 1 small garlic clove, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

INSTRUCTIONS

In a small bowl or jar, combine olive oil, lemon juice, lemon zest, oregano, honey, garlic, salt, and pepper. Whisk or shake until fully blended and slightly emulsified. Adjust seasoning—add more lemon for tang, honey for sweetness, or salt to taste. Use immediately or store in an airtight container in the refrigerator for up to 5–7 days. Shake before each use.

TIPS & VARIATIONS

- Add Dijon mustard (1/2 tsp) for a creamier, emulsified dressing. Swap honey for agave to keep it vegan. Add a pinch of red pepper flakes for a subtle kick.



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