

# Mandarin Vinaigrette | No-Oil

*Swick*

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

## Step 1: Preparing the Dressing

- 1/2 cup champagne vinegar
- 3 tbsp agave, yucon syrup, honey or apricot paste
- 1/4 cup mandarin orange segments or orange segments, diced
- 2 tbsp fresh chives, finely chopped
- 2 tbsp fresh mint, finely chopped
- freshly ground black pepper, to taste
- sea salt, to taste

To prepare the dressing, in small mixing bowl, whisk together ingredients until well combined.

Note: For a vegan-friendly honey, try this [Vegan Honey Recipe](#) . Also, here is a link to making your own Apricot Paste.

Drizzle the dressing over your favorite salad, just before serving — or use with this Fennel & Fruits Salad.