



# Catholic Health Initiatives

*Imagine better health.®*

## Roasted Cherry Vinaigrette

*Makes 1½ cups*

*Prep/cook time:*

*Approximately 15 minutes*

### **Ingredients:**

1 cup fresh cherries, pitted

¼ cup olive oil

3 tbsp. red wine vinegar

Sugar

Dried mustard

Salt and pepper



*Quick & Healthy*

### **Directions:**

Preheat oven to 350 degrees. Place washed cherries on a baking sheet. Drizzle with olive oil and sprinkle with salt. Roast cherries for 15 - 20 minutes until slightly charred and bursting. Remove from oven and let cool. Once cool, remove pits. Add cherries to food processor with red wine vinegar, a pinch of sugar, a dash of mustard, and salt and pepper (to taste). Pulse several times to combine. Pour in olive oil and blend until smooth. Serve over your favorite salad!

*Harvest of the Month*  
*cherries*