



# Recipes for Success



## Curry Vinaigrette

Add some adventure to your favorite salad or stir-fry with this tangy vinaigrette dressing!

### Ingredients:

Vegetable Oil	1/3 cup (80 mL)
Red Wine Vinegar	1/3 cup (80 mL)
Brown Sugar	2 Tbsp (30 mL)
Curry powder	2 tsp (10 mL)
Garlic	1/8 tsp (1 mL)

### Directions:

1. Combine all ingredients and whisk together
2. Drizzle over salad or stir-fry
3. Serve and Enjoy!

Note: Cover leftover dressing and store in fridge for up to 5 days.



## Suggested Tasks for Children:

- Measure ingredients
- Pour pre-measured ingredients into a bowl
- Whisk
- Carefully drizzle over salad or stir-fry
- Help clean up!

