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**TEXAS ROADHOUSE ITALIAN DRESSING RECIPE**

Enjoy the taste of Texas Roadhouse at home with this delicious Italian dressing recipe. Tangy and flavorful, it's the perfect addition to any salad or dish. Simple to make, it's a crowd-pleaser!

### EQUIPMENT

* Measuring cups and spoons
* Mixing bowl
* Whisk or Fork
* Storage Container
* Cutting Board and Knife
* Funnel Optional
* Small Saucepan Optional

### INGREDIENTS

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* 1/2 cup olive oil
* 1/4 cup red wine vinegar
* 2 tablespoons water
* 1 teaspoon honey
* 1 teaspoon dried oregano
* 1 teaspoon dried basil
* 1/2 teaspoon garlic powder
* 1/2 teaspoon onion powder
* 1/2 teaspoon dried thyme
* 1/4 teaspoon dried rosemary
* 1/4 teaspoon dried parsley
* 1/4 teaspoon dried marjoram
* 1/4 teaspoon dried dill
* 1/4 teaspoon salt
* 1/4 teaspoon black pepper

### INSTRUCTIONS

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* Gather all the ingredients mentioned in the recipe. You'll need some olive oil, vinegar, lemon juice, and Dijon mustard.
* In a bowl, combine the olive oil, vinegar, lemon juice, and Dijon mustard. Whisk everything together until it's well mixed.
* Now, add some minced garlic, honey, salt, and pepper to taste. Give it a good stir to incorporate all the flavors.
* To enhance the taste, sprinkle in some Italian seasoning, dried oregano, and a pinch of red pepper flakes.
* Take a moment to let the dressing rest for about 10 minutes. This allows the flavors to meld together.
* Give the dressing a final stir, and it's ready to drizzle over your favorite salads or use as a marinade for grilled meats.
* Now, you can savor the deliciousness of this homemade Texas Roadhouse Italian dressing! Enjoy!