

Miso Ginger Dressing

Prep Time: 5 minutes

Cook Time: 0 minutes

Total Time: 5 minutes

Servings: 8

Serving Size: 1 ½ tablespoons

Ingredients:

1/3 cup rice vinegar
¼ cup olive oil
2 tablespoons sesame oil
1 tablespoon honey or agave
1 tablespoon miso paste
1 tablespoon soy sauce or tamari
1 tablespoon sesame seeds
1 inch fresh ginger root, peeled
1 large clove garlic

Directions:

1. Place all ingredients in a blender or food processor and blend until creamy.
2. Use right away or keep in an airtight container in the fridge for up to 5 days.

Tips and Tricks:

Nutritional Information Per Serving:

Calories: 122.1
Fat: 10.7 g
Cholesterol: 0 mg
Sodium: 330.5 mg
Total Carbohydrate: 6.5 g
Dietary Fiber: 0.2 g
Sugars: 5.2 g
Protein: 0.4 g