

Miso Sesame Ginger Dressing



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Servings: About 1 cup

Prep & Cook Time: 5 minutes

Ingredients

- 1/2 cup Extra Virgin Olive Oil
- 1/4 cup Raw Apple Cider Vinegar, Unpasteurized
- 3 Tablespoons Organic Gluten Free Red Miso
- 2 Tablespoons Raw Ginger, minced
- 2 Tablespoons Spring/ Filtered Water
- 2 teaspoons Organic Coconut Aminos
- 2 Tablespoons Organic Green Onions, Thinly Sliced
- Dash Sesame Seeds, topping

Instructions

1. Place all ingredients in a two cup measuring cup.

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2. Whisk everything together until well blended and creamy.
3. Drizzle over your favorite salad! Garnish with a sprinkle of Sesame seeds!