

Tangy Ginger Lime Salad Dressing

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

12

Description

This tangy nutty gingerlime dressing is enlivened by sesame oil chile oil fresh ginger and lime juice

Ingredients

— - 1 cup reduced-sodium soy sauce - 2 tablespoons minced garlic - 2 tablespoons grated fresh ginger root - 2 teaspoons sesame oil - 1 teaspoon chile oil - ? cup fresh lime juice - ¼ cup rice vinegar - ¼ teaspoon onion powder

Instructions

1. Combine soy sauce
2. garlic
3. ginger
4. sesame oil
5. chili oil
6. lime juice
7. vinegar
8. and onion powder in a blender. Blend until evenly combined. Chill for at least 15 minutes before serving.