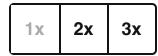
# **Ginger-Sesame Vinaigrette**

Drizzled over salad greens or tossed with shredded Napa cabbage, this light and slightly sweet dressing gives everything it touches a sunny punch of flavor.

( Prep: 8 mins Total: 8 mins

Servings: 1/2 cup



### **INGREDIENTS**

- 1/3 cup Primal Kitchen avocado oil (may substitute olive oil)
- 3 Tbsp.coconut vinegar (may substitute apple cider vinegar)
- 1 Tbsp. toasted sesame oil
- zest + juice of 1/2 orange
- 1 tsp. freshly grated ginger (may substitute 1/4-1/3 tsp. dried ginger)
- 1/4 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. black sesame seeds (optional)

#### INSTRUCTIONS

- 1. Place all ingredients (except sesame seeds) in a small bowl or blender.
- 2. Whisk or blend to combine.
- 3. Stir in sesame seeds.
- 4. Store dressing in a covered container in the fridge for up to 1 week.

#### **NOTES**

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#### NUTRITION INFORMATION

Serving Size: 1/4 of recipe (generous 2 tablespoons) Calories: 180 Fat: 20 g (Sat Fat: 2 g) Sodium: 280 mg Carbohydrate: 1 g (Fiber: 0 g Sugar: 1 g) Protein: 0 g Cholesterol: 0 mg

#### DIETARY

Dairy-Free Egg-Free Gluten-free Grain-Free Paleo Vegan Vegetarian Whole30

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