

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

1x	2x	3x
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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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