

ASIAN VINAIGRETTE^o



SERVES: 8 (approx. 2 Tbsp. each) Prep Time: 10 min. Cooking Time: None

CONTAINER EQUIVALENTS (per serving):  1



1/3 cup rice vinegar
1/3 cup reduced-sodium tamari
soy sauce
1 tsp. raw honey
2 tsp. freshly grated ginger
1/4 cup + 1 Tbsp. toasted sesame oil


1. Combine vinegar, soy sauce, honey, and ginger in a medium bowl; whisk to blend.
2. Slowly add oil while whisking; mix well.
3. Store in the refrigerator, in an airtight container, until ready for use.


RECIPE NOTES:

- To make this dressing vegan, substitute maple syrup for honey.
- Store leftover dressing in an airtight container in the refrigerator. If dressing thickens when cold, hold at room temperature for 30 minutes and stir before serving.
- This dressing is wonderful on salads but is also great drizzled over sautéed veggies, steamed fish, or grilled chicken or beef.

^oThis recipe works well with 80 Day Obsession. Make sure it works with your container counts.

NUTRITIONAL INFORMATION (per serving): Calories: 90 Total Fat: 9 g Saturated Fat: 1 g Cholesterol: 0 mg Sodium: 353 mg Carbohydrates: 3 g Fiber: 0 g Sugars: 2 g Protein: 1 g

Recipes containing the  icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the  icon are designed to be Paleo-Friendly and contain no grains or legumes, and only paleo-appropriate starchy vegetables and dairy. Please read product labels for each ingredient to ensure this to be the case.

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