

Food Babe's Japanese Restaurant Ginger Salad Dressing

Prep time

5 mins

Total time

5 mins

Author: Adapted from [It's All Good](#)

Serves: 6-8

Ingredients

- 4 carrots
- 1/2 white onion
- 1/4 cup chopped ginger or a little more if you really like ginger like me
- 2 tablespoons [white miso paste](#)
- 1/4 cup [rice wine vinegar](#)
- 2 tablespoons raw honey or [coconut palm sugar](#)
- 3 tablespoons dark toasted [sesame oil](#)
- 2 tablespoons olive oil
- 1/4 cup water
- 1/2 teaspoon [sea salt](#)
- 1/2 teaspoon fresh ground black pepper



Instructions

1. Throw everything in a high speed blender and blend until smooth

Notes

Serve with your favorite greens or crisp romaine, cucumbers, and green peppers topped with sprouts ***Choose all organic ingredients if possible***

Recipe by Food Babe at <http://foodbabe.com/2013/05/23/japanese-restaurant-style-carrot-ginger-salad-dressing/>