**Carrot Ginger Miso Dressing:**

This adapted recipe is the perfect thing for a homemade macro plate. The carrot and sesame taste at home among the steamed selection, and the ginger and miso bring a **well rounded flavorful kick** that works with the various tastes on the plate, as opposed to masking them. The one step recipe is a plus as well. You can make this in about 2 minutes as you wait for your vegetables to steam.

* 1/4 cup extra virgin**olive oil**
* 1/4 cup **rice vinegar**
* 3 tablespoons **miso paste**
* 1 tablespoon toasted s**esame oil**
* 2 medium **carrots**, roughly chopped
* 1 inch long piece of fresh**ginger**, roughly chopped
* 3 tablespoons **water**
* **black pepper** to taste