

Food Babe's Japanese Restaurant Ginger Salad Dressing



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	0 mins	5 mins	6

<https://foodbabe.com/japanese-restaurant-style-carrot-ginger-salad-dressing>

Ingredients:

- 4 carrots
- ½ white onion
- ¼ cup ginger root, chopped
- 2 tablespoons white miso paste
- ¼ cup rice wine vinegar
- 2 tablespoons raw honey (get local if possible)
- 3 tablespoons dark toasted sesame oil
- 2 tablespoons extra virgin olive oil
- ¼ cup filtered water
- ½ teaspoon sea salt
- ½ teaspoon 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