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ASIAN DRESSING

Ingredients:

2 oz.	Light extra virgin olive oil	4 TBSP	Honey
2 oz.	Toasted sesame seed oil	1 TBSP	Dried cilantro
2 oz.	Rice vinegar	1 TBSP	Roasted sesame seeds
2 oz.	Tamari	1 TBSP	Tahini
2 TBSP	Minced garlic	1 tsp	Onion powder
1 tsp	Crushed ginger/ginger paste	¼ tsp	Crushed red pepper flakes

Directions:

1. Blend rice vinegar, Tamari, crushed ginger, and minced garlic in a small blender.
2. Add all ingredients into a jar and shake vigorously to combine.

*Wait at least an hour for flavors to combine, though preferably 12 hours.

*Does not need to be refrigerated.