



SESAME GINGER DRESSING OR MARINADE

- 3 Tbsp. soy sauce
- 2 Tbsp. rice vinegar (or white vinegar)
- 2 Tbsp. avocado oil (or oil of choice)
- 1 Tbsp. sesame oil
- 1 Tbsp. honey (or maple syrup)
- 1 Tbsp. fresh lime juice (or lemon juice)
- 1-2 Tbsp. **YGY Easy Eats™ Sesame Ginger Blend**
- ½ tsp. **YGY Easy Eats™ Roasted Garlic Aioli Seasoning** (optional)

Whisk together all ingredients, adjusting to taste (tip: add more honey for sweetness or vinegar for extra tang). Use immediately or store in the fridge up to 5 days.

