

# Sesame Dressing



Recipe by: [moongardens.org](http://moongardens.org)

## Ingredients

- 1/2 cup plus 2 Tablespoons olive oil
- 2 Tablespoons sesame oil
- 1/4 cup seasoned rice vinegar
- 2 Tablespoons soy sauce
- 1 Tablespoon toasted sesame seeds
- 1 Tablespoon (or less sugar)



## Directions

Pour ingredients into a mixing bowl, and mix together with a whisk or fork. Or you could pour ingredients into a jar, and shake it up.

We encourage you to start with less sugar. For example, try starting with 2 teaspoons sugar and mix it and taste. If you need more sugar add in a little at a time.

## Get Creative

- Try different sesame seeds.
- Use on other foods other than salads; it works well for a marinade on tofu, shrimp and chicken.

### Note:

Many times we over-dress our salads and over-sauce our foods. With sauces, dressings and condiments a little goes a long way.

This dressing is on the sweeter side and so a little may be all you need to make your salad pop!

For any comments or suggested ingredients for upcoming recipes, please email us at [info@moongardens.org](mailto:info@moongardens.org)