

Citrus Lovers Sesame Ginger Vinaigrette

WITH TEXAS HILL COUNTRY BLOOD ORANGE INFUSED OLIVE OIL AND WHITE LEMON BALSAMIC



Ingredients

- ½ tsp: Ginger
- ¼ cup: Green onion
- 1 small clove: Fresh garlic (minced)
- ¼ cup: Soy Sauce
- ¼ cup: Blood Orange Olive Oil
- 2 Tbsp: White Lemon Balsamic Vinegar
- 1 tsp: Tahini paste
- ½ tsp: Sesame seeds
- Salt and Pepper
- 1 tsp: Rice wine vinegar



Notes

Directions

1. Blend all ingredients in a food processor (or blender) until smooth and creamy. If you prefer a little more texture to your vinaigrette, use a mixing bowl.
2. Add to any salad, and mix in, or use as a marinade for a protein!