

Food Babe's Japanese Restaurant Ginger Salad Dressing

Prep time	Total time
5 mins	5 mins

Author: Adapted from [It's All Good](#)

Serves: 6-8

Ingredients

- 4 carrots
- ½ white onion
- ¼ cup chopped ginger or a little more if you really like ginger like me
- 2 tablespoons [white miso paste](#)
- ¼ cup [rice wine vinegar](#)
- 2 tablespoons raw honey or [coconut palm sugar](#)
- 3 tablespoons dark toasted [sesame oil](#)
- 2 tablespoons olive oil
- ¼ cup water
- ½ teaspoon [sea salt](#)
- ½ teaspoon fresh 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

Recipe by Food Babe at <http://foodbabe.com/2013/05/23/japanese-restaurant-style-carrot-ginger-salad-dressing/>