

## **Miso Vinaigrette**

### **Ingredients:**

- 2/3 cup both olive oil and flax oil
- 1/3 cup apple cider (raw) vinegar
- 1 teaspoon miso paste
- pinch of salt
- 1 garlic clove minced, vein removed

1. Blend miso with vinegar until smooth. Then add all other ingredients together. Store in fridge up to a week.

## **Tahini Vinaigrette Dressing**

### **Ingredients:**

- 2/3 cup both olive oil and flax oil
- 1/3 cup apple cider (raw) vinegar
- 1 teaspoon sesame paste / tahini
- ½ teaspoon Dijon mustard
- pinch of salt
- splash of soy sauce
- 1 garlic clove minced, vein removed

2. Blend tahini and mustard with vinegar until smooth. Then add all other ingredients together. Store in fridge up to a week.