

Ingredients for Vinaigrette

- 2 limes, 1 zested, both juiced
- 2 cloves garlic, peeled and minced
- 2 Tablespoons ginger, peeled and minced
- 1 Tablespoon soy sauce
- 2 teaspoons rice vinegar
- 1 Tablespoon honey
- 1/2 teaspoon red pepper flakes
- 1 teaspoon sesame oil
- 1/2 Cup olive oil

Directions

1. First, in a small mixing bowl, whisk together zest and juice of limes, garlic, ginger, soy sauce, rice vinegar, honey, and red pepper flakes.
2. Second, while constantly whisking, slowly drizzle in sesame oil and olive oil until combined.

Chopped Vegetables for Dipping

- 3 carrots, peeled and cut into large sticks
- 1 bunch radish or 1 daikon radish, cut into large sticks
- 2 cucumbers, peeled and cut into large sticks

Directions

1. Prepare vegetables and arrange on a platter
2. Prepare the Vinaigrette
3. Garnish with sesame seeds.
4. Serve and enjoy!

Lemon Vinaigrette

Ingredients

- 1 lemon, juiced
- 2 teaspoons Dijon mustard
- 1/2 Cup olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

1. In a small mixing bowl, whisk together lemon juice, Dijon mustard, salt and pepper.
2. While whisking, slowly drizzle in olive oil and whisk until combined. Season with salt and pepper.
3. Taste and adjust seasonings to your liking.
4. Serve over your favorite salad and enjoy!

Ingredients

- ¼ Cup cider vinegar
- 1 Tablespoon Dijon mustard
- 1 clove garlic, grated on a micro-plane
- ½ shallot, minced
- 2 teaspoons ground cumin
- ½ Cup olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon pepper

Directions

1. In a small mixing bowl, whisk together cider vinegar, Dijon mustard, garlic, shallot and cumin.
2. While whisking, slowly drizzle in olive oil and whisk until emulsified.
3. Season with salt and pepper.
4. Taste and adjust seasonings.