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## Asian Dressing (GF)

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*Recipe source: modified from Feedy Healthy*

<u>Equipment</u>	<u>Ingredients</u>
Small bowls	• ½ cup (120ml) rice vinegar
Measuring spoons and cups	• 4 tablespoons (60ml) sesame oil
Chopping boards	• 2 tablespoons (30ml) vegetable oil
Vegetable knife	• 4 tablespoons (60ml) tamari (GF)
Grater	• 2 tablespoons honey
Jar	• 2 teaspoons freshly grated ginger
	• 2 garlic cloves, minced

### ***What to do***

Measure out ½ cup (120ml) rice vinegar

Measure out 4 tablespoons (60ml) sesame oil

Measure out 2 tablespoons (30ml) vegetable oil

Measure out 4 tablespoons (60ml) tamari (GF)

Measure out 2 tablespoons honey

Grate ginger and measure out 2 teaspoons

Chop 2 garlic cloves, and mince with salt to form a paste

Add all ingredients to a jar and shake until well combined.

Serve with Rice Paper Parcels

ENJOY!